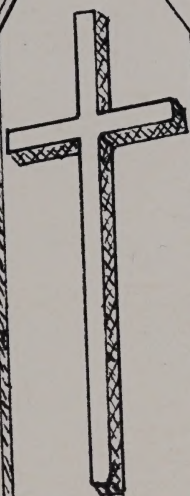


Favorite Recipes

*of
the*



INDIANA



R641. 59
FAV



GENEALOGY

FIRST UNITED
METHODIST WOMEN
AUBURN, INDIANA

R 641.59
FAN
(50)
ECKHART PUBLIC LIBRARY
803 S. Jackson
Auburn, IN 46706

Expression of Appreciation

*Our organization wishes to sincerely express our
appreciation and thanks to all those individuals
who donated recipes, helped with the compiling
and the selling or in any other way contributed to
the publication of this delightful cookbook.*

Auburn First United Methodist Women

Auburn, Indiana

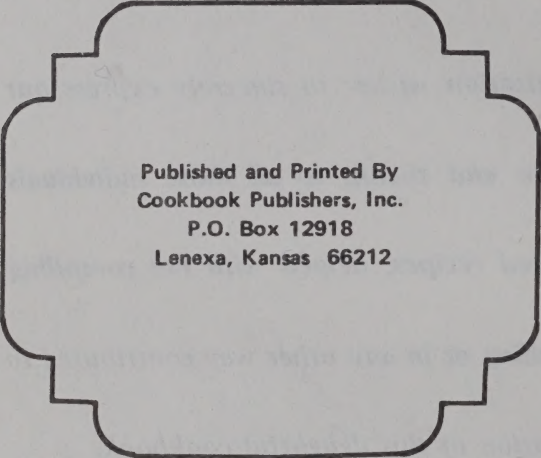
1983

Copyright © 1983

By

COOKBOOK PUBLISHERS, INC.
13550 W. 108th Street
Lenexa, Kansas 66212

All rights reserved. No part of this publication may be reproduced or transmitted in any form by any means, electronic or mechanical, including photocopy, recording, or any information storage or retrieval system, without permission in writing from the publisher, except by a reviewer who wishes to quote brief passages in connection with a review written for inclusion in a magazine, newspaper, or broadcast.



Published and Printed By
Cookbook Publishers, Inc.
P.O. Box 12918
Lenexa, Kansas 66212

THIS BOOK includes the finest plastic ring binders available, BUT, like most plastics, the BINDERS CAN BE DAMAGED BY EXCESSIVE HEAT, so AVOID exposing them to the direct rays of the SUN, or excessive heat such as IN A CAR on a hot day, or on the top of the kitchen STOVE. If not exposed to heat, the binders will last indefinitely.

AUBURN UNITED METHODISM

A Brief History

The History of Methodism in Auburn and Dekalb County Indiana parallels the secular history of the area. It was in the 1830's that the first white settlers came to Dekalb County. The first Methodist Church was organized in 1839. Wesley Park, his wife Sophia and Fannie Smith were the first three members of the church. The first meetings were held in the Cabin of Wesley Park or in a public building. In 1847 they became interested in building a place of worship for their 60 members. In 1849 the only church building in Auburn was erected at the Northwest corner of East 7th and Cedar Streets. In 1874 the church having weathered the strife of the Civil War, moved from its first location to the corner of North Van Buren and 6th Streets. The church was growing steadily and an extended Revival in 1889-90 added many new members. It was strongly felt that there was need for a better and larger facility to house their church. In late May 1890 the new edifice was begun and was completed and dedicated February 22, 1891. It served the congregation well and 1953 a new Children's Building, was formally opened. In 1960 the congregation was faced with the serious question concerning its 70 plus year old building. The Church would need complete structural repair or as an alternative a new church could be constructed. The congregation made the decision on November 24, 1964 to relocate and to build a new building. In 1965 a 6½ acre tract of land was purchased on East Seventh Street in Auburn. Ground breaking ceremonies were held on May 3, 1970. The church was completed and consecrated on November 21, 1971. Eleven years later August 22, 1982, a mortgage burning was held and the church was dedicated by Bishop James Armstrong, debt free.

Though this short history talks much about buildings and locations and new beginnings, suffice it to say none of this would have been possible without dedicated lay and pastoral leadership through the years. This leadership along with firm faith in God and the future has brought us to this present hour. As this church's history has paralleled the growth of this community in the past, we anticipate being a significant part of this community's future as we endeavor to make relevant the ministry of our Lord and Savior Jesus Christ.

February 1, 1983

FIRST UNITED METHODIST WOMEN OFFICERS

President Tina VanStraten
Vice President..... Lucile Hardy
Secretary Jo Holsinger
Treasurer Mary Ann Kretz

COOKBOOK COMMITTEE

Virginia Yates and Karen Strahm Chairpersons
Donna Mitchner Marilyn Minard
Louella Mavis Marilynne Clem
Florence Bassett Janet Goen
Jan Nobles Freida Dailey

Pastor J. Wilbur Yates
Diaconal Minister Louise Schock

Cover by Mary Welch

TABLE OF CONTENTS

Appetizers, Pickles, Relishes- - - - -	3
Soups, Salads, Vegetables - - - - -	21
Main Dishes - - - - -	73
Breads, Rolls, Pastries - - - - -	119
Cakes, Cookies, Desserts- - - - -	153
Candy, Jelly, Preserves - - - - -	221
Beverages, Microwave, Miscellaneous - -	229

COOKBOOK CORRECTIONS

Page 35 Cranberry Salad
2 C. Hot Water instead of one

Page 108 Meat Casserole
Add 2/3 C. Water

Page 120 Light Yeast Rolls
1/4 C. oleo instead of
3/4 C. Crisco

Page 162 Waldorf Astoria Cake
Add 2 1/2 C. flour

Page 106 Hamburger Casserole
1/2 pkg. of noodles instead of 1 pkg.
Add 1 lg. container sour cream
" 1 sm. jar of pimentos

* * * * *

Appetizers, Pickles, Relishes



A HANDY SPICE GUIDE TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. **USES:** Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. **USES:** (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. **USES:** In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. **USES:** Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. **USES:** An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. **USES:** A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. **USES:** Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. **USES:** In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. **USES:** For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. **USES:** For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. **USES:** As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS, PICKLES, RELISHES

PHILLY CHEESE BALL

- | | |
|---|---------------------------------------|
| 2 (8 oz.) bars Philadelphia
cream cheese, softened | 6 Tbsp. Wish-Bone Italian
dressing |
| 1 pkg. Eckrich sliced beef,
cut up fine | |

Mix this up well and roll in finely chopped pecan pieces.
Marilyn Minard

PHILLY CHEESE BALL

- | | |
|---|---|
| 1 (8 oz.) container Cracker
Barrel brand sharp
Cheddar flavor cold pack
cheese | 2 tsp. chopped pimienta
2 tsp. chopped green pepper
2 tsp. chopped onion
1 tsp. Worcestershire sauce
1/2 tsp. lemon juice |
| 1 (8 oz.) pkg. Philadelphia
brand cream cheese | |

Combine cold pack cheese and softened cream cheese until well blended; add remaining ingredients. Wrap with plastic wrap. Chill until firm.

Variation: To the cheese mixture only add 2 1/2 ounce package chipped beef (chopped), 2 tablespoons finely chopped onion, 1/4 teaspoon prepared mustard or horse-radish mustard.

Margaret Davis

SAUSAGE BALLS

- | | |
|-------------------|--------------------------------------|
| 1 lb. hot sausage | 8 oz. grated sharp Cheddar
cheese |
| 3 c. Bisquick | |

Stir by hand, and make into marble size balls. Place on a cookie sheet. Bake at 350° for 30 minutes.

Beverly Fiedler

SAUSAGE BALLS

2 1/2 c. Bisquick
1 lb. sausage

1 c. shredded cheese (any
yellow cheese of your
choice)

Mix and roll into balls about the size of a walnut. Bake at 400°-425° for 12 minutes.

Imogene Mavis

SALAMI AND CHEESE APPETIZER

1 (8 oz.) pkg. Philadelphia
cream cheese
1/2 c. horseradish

1/8 c. sour cream
Salt and pepper to taste
3/4 lb. salami

Mix cheese, horseradish and sour cream and spread over salami. Stack 3 or 4 slices with mixture spread thinly over each layer. Cut in small wedges to serve. Refrigerate overnight.

Imogene Mavis

CHEESE BALL

2 (3 oz.) pkg. cream
cheese
1 (5 oz.) pkg. sharp cheese
1 (5 oz.) pkg. Roquefort
cheese

1 (5 oz.) pkg. smoky cheese
1/2 tsp. grated onion
1/2 tsp. Worcestershire sauce
1/4 c. milk
1/2 c. finely chopped nuts

Grate the 4 cheeses with slaw cutter. Let the cheeses warm at room temperature. Place in bowl with onion and Worcestershire sauce. Mix with milk until blended. Mix in half of nuts. Let cool. Shape into ball and roll in nuts and chopped parsley. Parsley is optional. Serve with crackers. If you cannot find smoky cheese, use liquid smoke and Colby cheese. Just a few drops of liquid smoke. Take out a few drops of milk. I have made this for weddings.

Virginia Yates

CHEESE BALL

12 oz. crock cheese	2 Tbsp. hot mustard
8 oz. cream cheese, whipped	Dash of Worcestershire sauce
5 oz. pimiento cheese spread	Dash of Tabasco
	1 pkg. green onion dip mix
	5 oz. Roka Blue cheese spread

Soften and mix well. Chill overnight. Roll in finely ground nuts.

Gladys Michael

CHEESE BALL

1 (8 oz.) pkg. Philadelphia cream cheese	1 can chopped sauerkraut, drained
1 pkg. dried beef	

Mix all together and chill. Then form in a ball. Serve with crackers.

Kay Donaldson

FANCY CHICKEN LOG

2 (8 oz.) pkg. cream cheese	1 1/2 c. minced, cooked chicken
1 Tbsp. steak sauce	1/3 c. celery, minced
1/2 tsp. curry powder	1/4 c. parsley, chopped
	1/4 c. toasted almonds, chopped

Beat first 3 ingredients together. Blend in next 2 ingredients. Add 2 tablespoons parsley. Refrigerate rest of the parsley. Shape into 9-inch log; wrap in plastic wrap and chill 4 hours or overnight. Toss together almonds and remaining parsley. Use to cover log. Serve with crackers. Makes 3 cups.

Virginia Yates

CHIPPED BEEF CHEESE BALL

To one 8-ounce package Philadelphia cream cheese at room temperature, add and mix well:

- | | |
|---------------------------------|-------------------------------|
| 1 1/2 tsp. Worcestershire sauce | 1/2 small onion, chopped fine |
| 2 shakes garlic salt or powder | 1 pkg. chipped beef |

Form into a ball and chill.

Lorraine Hartranft

DILL DIP

- | | |
|---------------------------------------|-----------------------|
| 1 (8 oz.) pkg. cream cheese, softened | 1/2 c. salad dressing |
|---------------------------------------|-----------------------|

Cream with:

- | | |
|-----------------------------|------------------------------|
| 2 tsp. onions, chopped fine | 2 tsp. Lawry's seasoned salt |
| 2 tsp. dill | 2 tsp. parsley |

Serve with fresh vegetables cut in bite sizes.

Wendy Ginder

TUNA SPREAD

- | | |
|---------------------------------------|-----------------------------|
| 1 (8 oz.) pkg. cream cheese, softened | 1 tsp. red pepper |
| 2 Tbsp. chile sauce | 1 tsp. minced dried onion |
| 2 Tbsp. parsley flakes | 2 (6 3/4 oz.) tuna, drained |

Mix thoroughly the cheese, parsley, pepper and onion. When well mixed, mix in tuna. Make at least 2 hours before serving; refrigerate.

Joyce Durst

BURNING BUSH

- | | |
|---------------------------|-------------------------------|
| 2-3 jars dried beef | 1 grapefruit, orange or apple |
| 1/2 lb. pkg. cream cheese | |

Chop the dried beef very fine; divide the cheese into 32 cubes, then form into balls with the cubes. Toss each ball into chopped beef until coated. Put a toothpick through each ball and stick into the fruit. Looks very pretty and is good.

Virginia Yates

SIMPLE DIP

1 tsp. garlic powder	1/4 c. water
1 tsp. onion powder	2 chicken bouillon cubes
1 tsp. lemon juice	1 (8 oz.) pkg. cream cheese

Dissolve garlic powder, onion powder and chicken bouillon cubes in lemon juice and water over low heat in small saucepan. Mix in cream cheese with mixer and refrigerate. Good with vegetables.

Mrs. Christine Brand

SHRIMP BUTTER

1 (8 oz.) pkg. Philadelphia cream cheese	1 small can deveined small shrimp
1/2 stick butter, softened	1/4 c. lemon juice
1 Tbsp. grated onion	

Mix in blender or with electric mixer till smooth as possible. Serve with raw vegetables.

Martha Johnson

DILL DIP

2/3 c. sour cream	1 Tbsp. dry minced onion
2/3 c. Hellmann's mayonnaise	1 Tbsp. Beau Monde seasoning
1 Tbsp. dry parsley flakes	1 tsp. dill weed

Mix well and serve.

Mary Ann Kretz

GREEN ONION VEGETABLE DIP

2 (3 oz.) pkg. cream cheese	1/2 tsp. salt
1/2 c. sour cream	1/4 tsp. pepper
2 Tbsp. parsley, minced	2 Tbsp. green onion, chopped fine
1 tsp. horseradish	

Blend cream cheese and sour cream. Add remaining ingredients.

Sarah Cunningham

ARTICHOKE DIP

1 can artichokes, cut up finely	1 c. Parmesan cheese
1 c. mayonnaise	Dash of garlic powder

Blend ingredients together and bake at 350° for 20 minutes. Serve warm with crackers.

Marilyn Johnson

SHRIMP DIP

2 frozen shrimp cocktails (4 oz. each, thawed)	1 (8 oz.) pkg. cream cheese, softened
---	--

Mix in blender until smooth.

Pat Sloffer

SPECIAL VEGETABLE DIP

1 c. mayonnaise	1/2 tsp. curry powder
2 tsp. tarragon vinegar	2 tsp. chili sauce (catsup may be used)
Dash of pepper	2 tsp. chives
1/2 tsp. salt	2 Tbsp. grated onion
1/8 tsp. thyme	

Mix all ingredients in small bowl and refrigerate overnight for full flavor. This is a must or you won't get the true flavor. Serve with raw vegetables.

Virginia Yates

ORANGE - SOUR CREAM DIP

- | | |
|---|--|
| 1 (6 oz.) can frozen
orange juice, thawed
and undiluted | 1 small pkg. vanilla flavored
instant pudding mix |
| 1 1/4 c. milk | 1/4 c. sour cream |
| | 1 medium fresh pineapple |
| | Assorted fresh fruits |

Combine orange juice concentrate, milk, pudding mix; beat with an electric mixer until smooth. Stir in sour cream. Chill 2 hours. Cut pineapple in half lengthwise. Scoop out pulp, leaving shell intact; set aside shells. Cut pineapple pulp into chunks. Combine pineapple and assorted fruits and spoon into pineapple shell. Put dip in other shell.

Virginia Yates

CURRY DIP FOR VEGETABLES

- | | |
|---------------------------------------|-----------------------|
| 1 c. mayonnaise (I use
Hellmann's) | 1 tsp. horseradish |
| 1 tsp. vinegar | 1/2 tsp. curry powder |
| | 1 Tbsp. minced onion |

Mix well and use with many raw vegetables.

Marilyn Minard

HOT CHEESE DIP

Best made in a crock pot.

- | | |
|-------------------------------------|-------------------------|
| 2 lb. Velveeta cheese | Few drops Tabasco sauce |
| 2 small cans chili without
beans | (Hormel) |
| | 1 stick oleo |

Place all ingredients in crock pot and melt on low. Stir occasionally. Cook until creamy. Good with crackers and taco chips.

Beverly Fiedler

DIP FOR VEGETABLES

- | | |
|----------------------|--------------------------|
| 16 oz. Hellmann's | 1 Tbsp. Beau Monde spice |
| 16 oz. sour cream | 1 Tbsp. dill weed |
| 3 Tbsp. onion flakes | 3 Tbsp. parsley |

Mix well and serve after chilling some.

RAW VEGETABLE DIP

2 small pkg. cream cheese or 1 large	Mayonnaise to taste
2 beef bouillon cubes	5 spring onions, minced

Cream the cream cheese, dissolve bouillon cubes in 1/4 cup boiling water. Add to the cheese; add the onions and mix well. Refrigerate and add mayonnaise when ready to serve.

Leslie Current

VEGETABLE DIP

1 pkg. Hidden Valley salad dressing	1 (8 oz.) pkg. cream cheese
1 pt. Hellmann's mayonnaise	1 (8 oz.) carton sour cream

Blend all together and refrigerate.

Linda Baughman

VEGETABLE DIP

2/3 c. sour cream	1 Tbsp. minced onion
2/3 c. mayonnaise	1 Tbsp. parsley
1 Tbsp. Spice Island Beau Monde seasoning	1 tsp. dill weed

Mix well. Excellent with celery, carrots and cauliflower.
Martha Johnson

VEGETABLE DIP

1 tub sour cream	2 Tbsp. dill weed
1 c. Hellmann's mayonnaise	2 Tbsp. Beau Monde seasoning
2 Tbsp. parsley	1 Tbsp. onion salt

Mix well and serve.

Helen Houlton Shutt

APPETIZER

Form into small bite size meat balls and brown:

2 lb. hamburger	1/4 tsp. nutmeg
2 eggs	1 1/2 tsp. salt
2/3 c. bread crumbs	1/4 tsp. pepper
1/2 c. onion, minced	

Combine and heat:

1 can cream of chicken soup	1 can cream of mushroom soup
1 c. sour cream	2/3 c. milk

Pour over meat balls and serve in a warming dish or fondue pot.

Kathryn Parker

CHIP DIP

1 lb. hamburger	2 Tbsp. chili powder
3/4 c. catsup	1 (16 oz.) can refried beans
1/4 c. water	2 c. grated Cheddar cheese
1 c. chopped onion	

Brown meat and drain. Add the catsup, water, chili powder and beans. Put into a crock pot and mix well. Add the cheese on top of the mixture. Heat until the cheese has melted and mix in. Serve with taco chips or crackers.

Karen Strahm

HOT DRIED BEEF DIP

1 (8 oz.) pkg. Philadelphia cream cheese	1/2 tsp. garlic salt
2 Tbsp. milk	1/4 tsp. pepper
1/2 c. sour cream	1/4 c. chopped green pepper (opt.)
2 Tbsp. onion flakes	2 1/2 oz. chopped dried beef

Combine all ingredients; put in ovenproof serving dish. Melt 2 tablespoons butter in skillet with 1/2 teaspoon salt. Stir in 1/2 cup chopped pecans. Heat until golden brown. Sprinkle pecans on top of dip mixture and bake for 20 minutes at 350°. Serve with crackers.

Sherri Sible

SKEWER DOGS

1 slightly beaten egg	Dash of pepper
3/4 c. soft bread crumbs (1 slice)	1 lb. ground beef
1/4 c. milk	6 hot dogs
2 Tbsp. chopped onion	1 c. catsup
1/2 tsp. salt	4 Tbsp. butter, melted
	1/4 c. molasses
	2 Tbsp. vinegar

Combine first 6 ingredients; add beef; mix well. Divide into 6 parts. Shape meat around franks, cover completely then chill. Broil 3 inches from heat for 15 minutes, turning often. Combine remaining ingredients, heat through, brush on meat last 5 minutes of cooking. Serve on toasted hot dog buns.

Mrs. Christine Brand

SPINACH DIP IN BREAD

1 pkg. chopped spinach, thawed and drained	1 can water chestnuts, chopped
1 c. mayonnaise	1 pkg. Lipton's vegetable soup mix
1 c. sour cream	1 small onion, chopped fine

Mix well and put into hollowed out loaf of round bread or Hawaiian bread. Place pieces of bread around loaf for dipping.

Sue Shankle

CHEESE-EGG SANDWICH SPREAD

6 hard cooked eggs	2 Tbsp. mustard
1/2 lb. cream cheese (County Line)	1/2 c. salad dressing (or more)
1 small can pimentos	Salt

Chop up the first 3 items and then add the mustard and mayonnaise. Mix well and chill.

Edith McKenzie

CRAWMEAT PIZZA

11 oz. cream cheese	2 Tbsp. lemon juice
2 Tbsp. mayonnaise	1 bottle chili sauce or taco sauce
2 Tbsp. chopped onion	
2 Tbsp. Worcestershire sauce	1 can crabmeat
	Parsley flakes

Soften cream cheese and mix together and spread onto 12-inch plate or pizza pan. Top with chili or taco sauce, drained crabmeat, and parsley flakes.

Flossie Cable

GARLIC DIP

2 c. real mayonnaise	1/2 tsp. onion powder
1 c. sour cream	1 Tbsp. parsley flakes
1 tsp. Accent	1/8 tsp. salt
2 tsp. garlic salt (maybe less)	1 tsp. chives (freeze dried)

Mix and set for 1 hour. Great for vegetables.

Debra Shultz

CHEESE WAFERS

1 stick margarine	1/2 tsp. salt
1/2 lb. grated Velveeta cheese or any yellow cheese	1 1/2 c. sifted flour

Mix well. Form in 1-inch size ball and flatten with a tumbler, about 1/4 inch thick. Prick the top with fork. Bake at 350° for 12-15 minutes or until light brown. Makes 5 dozen. Good with dip.

Imogene Mavis

TURKEY CHEESE BALL

1 pkg. Eckrich turkey, chopped	2 Tbsp. mayonnaise
1 (8 oz.) pkg. cream cheese	1 small onion

Put turkey in blender to chop. Chop fine, then add onion, mayonnaise and cream cheese. Add cream cheese a little at a time. Don't serve on a silver dish.

Doneta Oswalt

CHEESE BALL

- | | |
|--|--------------------------------------|
| 3 (8 oz.) pkg. cream
cheese (soft) | 3/4 c. green pepper,
chopped |
| 1 1/2 c. crushed pineapple,
drained | 3 Tbsp. instant minced
onion |
| 2 3/4 c. chopped pecans
(fine) | 1 1/2 Tbsp. Lawry's
seasoned salt |

Set aside 1/2 cup nuts. Mix all ingredients together. Shape into 2-3 balls. Roll in the nuts that were set aside. Wrap in Saran Wrap and foil. These will freeze, so they can be made ahead of time. Serve with crackers.

Virginia Yates

SALMON PARTY LOG

- | | |
|--------------------------------|-------------------------|
| 1 (1 lb.) can salmon | 1/4 tsp. salt (opt.) |
| 1 (8 oz.) pkg. cream
cheese | 1/2 c. chopped pecans |
| 2 tsp. grated onion | 1/4 tsp. liquid smoke |
| 1 tsp. prepared | 3 Tbsp. snipped parsley |
| horseradish | 1 Tbsp. lemon juice |

Drain salmon; remove bones and skin. Combine all the rest of the ingredients except nuts and parsley. Mix with mixer. Chill for several hours. Shape and roll in the nuts and parsley. Serve with crackers. Nice for parties.

Virginia Yates

PICKLED BEETS

- | | |
|--------------------------------------|---------------------|
| Juice from 1 lb. can of
red beets | 1/4 c. vinegar |
| 1/4 c. sugar | 2 Tbsp. lemon juice |
| | 1/8 tsp. salt |

Bring all to a boil and pour over the beets, preferably in glass jar. Can be kept in refrigerator for quite awhile.

Vivian McNabb

SWEET PICKLES RELISH

1 1/2 doz. pickles	1 qt. vinegar
1 doz. large onions	1 Tbsp. salt
3 large stalks celery	1/2 tsp. cinnamon
3 mangoes	2 Tbsp. mustard seed
2 lb. brown sugar	1 Tbsp. turmeric

Grind together pickles, onions, celery and mangoes. Add remaining ingredients. Boil 10 minutes. Can in hot water bath. Makes 6 quarts.

Alaina Ring

FROZEN CUCUMBERS

Pare and peel 25 cucumbers. Pare and slice 10 medium onions. Soak in a brine of 10 cups water and 1 cup pickling or non-iodized salt for exactly 48 hours. Drain but do not rinse. Stir vegetables until they appear clear. Mix 5 pounds (10 cups) white sugar with 1 quart white vinegar and stir until sugar is well absorbed. Put drained vegetables in boxes allowing 2 inches head space and cover with cold syrup. Freeze.

Helen Houlton Shutt

PICKLED EGGS

12 hard cooked eggs, peeled	2 Tbsp. granulated sugar
2 c. distilled white vinegar	1 tsp. salt
1 c. water	1 tsp. mixed pickling spice
	1/2 tsp. celery seed
	1/2 tsp. minced, peeled garlic

Put eggs in a 2-quart glass jar or large mixing bowl. Bring remaining ingredients to a boil in a medium-sized saucepan over high heat. Pour hot vinegar mixture over eggs; cover and refrigerate 24 hours before serving. Eggs keep well.

Helen Houlton Shutt

CHRISTMAS PICKLES

- | | |
|---|---------------------|
| 1 (1 qt.) jar processed
dill pickles | 1 tsp. celery seed |
| 1 1/4 c. sugar | 3 Tbsp. vinegar |
| 2 Tbsp. dehydrated onion
flakes | 1 Tbsp. horseradish |

Drain pickles, discard liquid. Lengthwise, slice each pickle into quarters. Repack pickle strips into jar. Combine above ingredients and pour over pickles. Refrigerate and each day shake the jar until all the sugar has dissolved. The pickles will become crisp and will be ready to eat.

Ruth Walters

"HOT" PEPPER RELISH

- | | |
|-------------------------|----------------------|
| 2 qt. ground peppers | 3 c. white sugar |
| 7-8 large ground onions | 2 Tbsp. salt |
| 3 c. cider vinegar | 2 Tbsp. mustard seed |

Wash and cut just the stems off enough peppers to make 2 quarts ground peppers (I use a combination of hot, yellow, Hungarian, jalapeno, red and green mangoes, etc.). Simmer all above ingredients 30 minutes. Place into hot jars. Water bath 10 minutes. Makes 7-8 pints.

Ruth Walters

CORN RELISH

- | | |
|---------------------------------|--|
| 1/3 c. sugar | 1/4 c. vinegar |
| 1 Tbsp. cornstarch | 1/4 c. water |
| 2 Tbsp. finely chopped
onion | 1 (12 oz.) can whole kernel
corn, drained |
| 1 tsp. ground turmeric | 2 Tbsp. finely chopped
green pepper |
| 1/2 tsp. celery seed | |
| 1 Tbsp. chopped pimiento | |

In saucepan, combine sugar, cornstarch, onion, turmeric, celery seed, vinegar, water and corn. Cook and stir till mixture thickens and bubbles. Stir in green pepper and pimiento. Chill. Makes about 1 3/4 cups.

Helen Houlton Shutt

CURRY PICKLES

Select 50 medium sized pickles. Don't peel; cut into thick slices. Soak in salt water for 5 hours (7 tablespoons salt in water enough to cover). Boil together:

1 qt. water	1/2 c. mustard seed
1 qt. white vinegar	1 Tbsp. celery seed
4 c. sugar	1 tsp. curry powder

Add pickles and boil again. Seal hot. This will make 7 or 8 quarts and they are real good.

Marilyn Minard

BREAD AND BUTTER PICKLES

4 qt. sliced cucumbers	1/3 c. salt
6 medium onions, sliced	5 c. sugar
2 Tbsp. mustard seed	1 1/2 tsp. turmeric
3 c. vinegar	1 1/2 tsp. celery seed

Do not pare cucumbers; slice thin. Add onions and salt. Cover with cracked ice, mix thoroughly. Let stand 3 hours. Drain, combine ingredients; pour over cucumber mixture. Heat just to boiling. Seal in hot, sterilized jars.

Marilyn Minard

PICKLE RELISH

12 c. ground cucumber (not peeled)	1 head cauliflower, ground
4 c. onions	4 red sweet (or green) peppers

Sprinkle with salt and let stand overnight. Drain in morning and add:

6 c. white sugar	2 Tbsp. turmeric
3 c. vinegar	2 Tbsp. celery seed
2 Tbsp. dry mustard	3/4 c. flour mixed in 1 c. water
1 Tbsp. mustard seed	1 bunch chopped celery

Cook all together until desired thickness and seal in cans.

Note: When cooking, stir constantly so that there is no sticking.

Norma Workman

ZUCCHINI PICKLES

4 qt. unpeeled zucchini	5 c. sugar
squash	1 1/2 tsp. turmeric
6 onions, sliced	1 1/2 tsp. mustard seed
2 green peppers, chopped	3 c. vinegar
1 red pepper, chopped	1/2 c. salt
2 cloves garlic	Cracked ice

Wash and slice zucchini (1/2 inch slices). Add onion, peppers and garlic. Add salt and cover with cracked ice. Mix thoroughly. Let stand for 3 hours; drain. Mix remaining ingredients and pour over zucchini mixture. Heat just to a boil. Put in jars and seal. Ripe pimienta may be added for color. Makes 8 pints.

Sharon Houlton

DILL PICKLES

6 qt. water	2 c. rock salt
1 qt. vinegar	1 tsp. per qt. alum

Boil all ingredients together except alum. Place garlic (4 or 5) pieces and dill in jar. Put alum on top of pickles. Then fill jar with brine. Set aside for 6 weeks. These keep without sealing.

Kim Yates

SWEET PICKLES

16 lb. cucumbers (medium size)	1/2 box alum
2 c. salt	1 gal. vinegar
1 gal. water	10 lb. sugar
	Spice to taste

Cover cucumbers with salt water, and soak for 8 days, take out of brine wash, slice and soak overnight in alum

water enough to cover pickles. Remove from water and rinse. Cover with vinegar and soak 6 hours. Remove from vinegar and put 1 layer of pickles, 1 layer of sugar and 1 layer of spices into a crock jar until all is done. Don't put too much spice. Sugar will provide juice for pickles. Throw vinegar away. Put in hot jars to seal. Never cook.

Virginia Yates

** NOTES **

**** NOTES ****

Soups, Salads, Vegetables



FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12×20" pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10×12" sheet cake 1½ 10" layer cakes	1 12×20" sheet cake 3 10" layer cakes	2 12×20" sheets cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

SOUPS, SALADS, VEGETABLES

CREAMED SOUP FROM FRESH VEGETABLES

1 1/2 c. chicken broth	2 Tbsp. butter or margarine
1/2 c. chopped onion	2 Tbsp. all-purpose flour
Desired vegetable and seasonings (chart below)	1/2 tsp. salt
	Few dashes white pepper
	1 c. milk

In saucepan, combine the chicken broth, onion, and one of the vegetable-seasoning combinations from the chart below. Bring to boiling. Reduce heat; cover and simmer the time indicated in the chart or till vegetable is tender. (Remove bay leaf if you're using broccoli.) Place vegetable mixture in a blender container or food processor. Cover and blend 30-60 seconds or till smooth. In same saucepan, melt the butter or margarine. Blend in the flour, salt, and pepper. Add the milk.

<u>Vegetable</u>	<u>Seasonings</u>	<u>Timing</u>	<u>Yield</u>
2 c. broccoli cuts	1/2 tsp. dried thyme, crushed 1 small bay leaf Dash of pepper	10 minutes	3 1/2 cups
1 c. sliced carrots	1 Tbsp. snipped parsley 1/2 tsp. dried basil, crushed	12 minutes	3 1/2 cups
1 1/2 c. cut green beans	1/2 tsp. dried savory, crushed	20-30 minutes	3 cups
1 1/2 c. shelled peas	1/4 c. shredded lettuce 2 Tbsp. chopped ham 1/4 tsp. dried sage, crushed	8 minutes	3 1/2 cups
1 c. sliced potatoes	1/2 tsp. dried dill weed	10 minutes	3 cups

CHILI TOMORROW

2 beef bouillon cubes	1 tsp. salt
1 lb. ground beef	2 tsp. paprika
1 onion, chopped	1 tsp. oregano
1 green pepper, chopped	1 Tbsp. chili powder
1 qt. tomato juice	2 cloves garlic, minced or
Sugar to taste	1/2 tsp. garlic salt
Hot sauce, if desired	1 qt. green beans

Fry beef. Drain. Mix all together. Put in crock pot. Cook 3 hours. Longer cooked, the better.
Pat Sloffer

CHILI SOUP

1 lb. ground beef	Chili powder to taste
1 can kidney beans	1 c. spaghetti, broken into
1 qt. tomato juice	small pieces
1/2 tsp. garlic, minced	1 onion, chopped
Salt and pepper to taste	2 c. water

Fry ground beef and onion; drain. Put all into a kettle and cook on medium 1 hour. It is better if it sets several hours. Serves 5 to 6.

Kim Yates

CHILI

1 1/2 lb. hamburger	1 pt. kidney beans
2 medium onions	1 qt. or more tomato juice
1 can Armour chili with beans	1 tsp. salt

Fry hamburger, onions and salt until done, not too brown. Pour off some fat if you like. Add beans and tomato juice. Cook until hot and serve. Makes about 3 quarts. This can be frozen.

Vernna Armstrong

FRENCH BASQUE SOUP

- | | |
|----------------------------------|--|
| 1 lb. ground beef | 2 (10 oz.) pkg. frozen |
| 1 (1 lb.) can stewed
tomatoes | vegetables |
| 2 (8 oz.) cans tomato
sauce | 1 env. dry onion soup mix |
| 4 c. water | 2 (heaping) tsp. brown
sugar |
| 1 tsp. celery | 2 handfuls dry macaroni
(any shape) |
| 2 bay leaves | |

In large kettle, brown beef and drain off fat. Add rest of ingredients and simmer 20 minutes, partially covered. Freezes well.

Jeannie M. Zee

BLIZZARD OF '78 CHAUDER

- | | |
|---------------------|------------------------------|
| 6 slices of bacon | 3 c. milk |
| 1-2 peppers, cut up | 1 medium onion, cut up |
| 2 cans creamed corn | 2 c. cooked potatoes, cut up |
| 2 Tbsp. butter | 1 1/2 c. water |
| 2 Tbsp. flour | |

Saute pepper and onion in bacon grease after frying bacon. Cook potatoes in water; add corn. Melt butter in separate pan; add flour and blend. Add milk, stir, then add milk mixture to corn mixture. Salt and pepper to taste.

Sharon Zonker

SPLIT PEA SOUP

- | | |
|------------------|--------------------------|
| 1 lb. split peas | 1 large onion, diced |
| 4 pigs feet | Salt and pepper to taste |
| 1 carrot, diced | |

Sort and wash peas, soak overnight in 4 quarts of water. Bring the beans to boil and skim off foam, add carrots, onion and pigs feet. Simmer on very low heat for 3-4 hours, until nice and creamy. Take out pigs feet and pick off meat; add to soup. It is very good reheated on low heat.

Tina VanStraten

SPLIT PEA SOUP

1 lb. dried split peas	1/2 c. milk
1 large grated carrot	1 1/2 tsp. salt
1 medium onion, diced	1 1/2 tsp. pepper
1 medium smoked pork shank	Dash of garlic powder
1 1/4 qt. water	1 bay leaf, whole

Prepare peas according to package. Add all remaining ingredients and simmer to a slow boil, covered, until thick and nearly lump free, 2-4 hours. Remove bone and bay leaf. Meat should have disintegrated. Serve in warmed bowls as you would a consomme.

D. R. Starkey

FISH STEW

1/2 c. chopped onion	1/2 c. chopped green pepper
1 medium chopped carrot	

Saute in 1 tablespoon of oil. Add:

1 qt. tomatoes	1 small bay leaf
2 tsp. parsley	Dash of salt
Dash of oregano	Dash of thyme
1 lb. frozen cod, cut into 2-3 inch pieces	

Simmer all together for 30 minutes. Low calorie, 170 calories per serving.

Evelyn Simanton

OYSTER STEW

1 pt. shelled oysters	1 tsp. salt
1/4 c. butter	1/2 tsp. pepper
5 c. whole milk	1/4 tsp. paprika
1 c. cream	1 tsp. celery seed

Saute oysters and juice in butter until edges curl. Add remaining ingredients (except paprika) and simmer, do not boil, for 45 minutes. Sprinkle paprika on each serving.

D. R. Starkey

RIVEL SOUP

1 egg	1 c. flour
1/2 tsp. salt	2 1/3 c. broth (chicken or beef)

Mix egg into flour and salt with fingers or pastry blender. Drop into boiling broth about 10 minutes.

Myrtle See

HAMBURGER SOUP

Place 1 pound ground chuck in pan and brown until crumbly, stirring often. Pour off fat and place meat in a slow cooker. Add:

1 medium onion, chopped	1 can tomato paste
1 c. sliced carrots	2 tsp. Worcestershire sauce
1 c. sliced celery	3 c. beef bouillon
1 c. sliced cabbage	

Place in slow cooker with meat; stir to blend. Cover and cook at low for 8-10 hours (on high setting 3-4 hours). Serves 8, 142 calories per 1 cup serving.

Louella Mavis

CAULIFLOWER, BROCCOLI SOUP

1 head cauliflower	1 stick oleo
1 bunch broccoli	1/2 c. water
4 medium potatoes	8 oz. sour cream
2 large onions	1 pt. half & half
Milk	Salt and pepper

Put vegetables in heavy pan with 1 stick oleo and water. Cook or steam vegetables till soft. Place in blender with small amount of milk. Cover and process at puree until smooth. Put in large kettle, add sour cream, half & half, salt and pepper, enough milk to make it the consistency of soup. Serve hot. Good with a slice of cheese on top of each bowl.

Delight Armstrong

CHEDDAR CHEESE SOUP

1/3 c. finely chopped carrots	1/2 c. butter
1/3 c. finely chopped celery	1 c. flour
1 c. finely chopped green onion (I used white onion)	4 c. chicken broth (I used bouillon cubes and water)
2 c. water	4 c. milk
1 medium white onion, chopped	Salt and pepper to taste
	15 oz. Kraft Cheez Whiz
	1 Tbsp. prepared mustard
	1/4 tsp. cayenne pepper (I omitted)

Boil carrots, celery and green onion in 2 cups water for 5 minutes. Saute white onion in butter; add flour and blend well. Boil milk and chicken broth. Stir briskly into white onion mixture with wire whisk. Add cheese, salt, pepper and cayenne pepper. Stir in mustard and boiled vegetables including the water.

Doneta Oswalt

SPEEDY VEGETABLE SOUP

1/2 lb. ground beef	1 small onion, chopped
1 bay leaf	1 c. canned tomatoes (1/2 of 1 lb. can)
3 c. water	1/4 c. rice or potatoes
1 large carrot, cut up	1 1/2 tsp. salt
2 stalks celery, cut up	
2 or 3 bouillon cubes	

Brown meat; add bay leaf and water; cover and heat until boiling, turn heat to low. Cook 30 minutes; add rest of ingredients; cover and heat until it comes to a boil. Then turn heat to low and cook 20 minutes or until rice or potatoes are tender. This makes 4 cups. Will keep in refrigerator 3 to 4 days.

Mrs. Lee Shimer

AUTUMN STEW

1 lb. ground beef	1 c. diced celery
1 c. chopped onion	1 c. cubed potatoes, peeled
4 c. water	2 tsp. salt
1 c. cut up carrots	1/4 tsp. pepper

1 tsp. bottled brown
Bouquet sauce
1 bay leaf

1/8 tsp. basil
6 tomatoes

In large pan cook and stir meat until brown; drain off grease. Cook and stir onions with meat till onions are tender, about 5 minutes. Stir in remaining ingredients except tomatoes. Heat to boiling; reduce heat; cover and simmer 20 minutes; add tomatoes; cover and simmer 10 minutes longer or until vegetables are tender, about 6 servings.

You can use one 28-ounce can tomatoes with juice, instead of the fresh tomatoes. Reduce water to 3 cups. Stir in canned tomatoes with remaining ingredients.

Mearl Bisel

SOUR CREAM CHILI

1 lb. ground beef
2 cans condensed chili
with beef soup
2 Tbsp. dry onion soup
mix

1 to 1 1/2 tsp. chili powder
1 c. dairy sour cream
Grated cheese
Chopped onion

In large saucepan, brown beef; drain. Add soup, 2 cups water, onion soup mix and chili powder. Bring to boil; cover and simmer 5 minutes. Stir some of mixture into sour cream; return to saucepan. Heat and stir 5 minutes more. Top with cheese and onion. Serves 6.

Mrs. Christine Brand

CHEESEBURGER CHOWDER

1 lb. ground beef
1/2 c. finely chopped
celery
1/4 c. chopped onion
2 Tbsp. chopped green
pepper
3 Tbsp. all-purpose flour

1/2 tsp. salt
4 c. milk
1 Tbsp. beef flavor gravy
base
1 c. (4 oz.) shredded sharp
natural Cheddar cheese

In large skillet, brown beef; drain. Add vegetables; cook till tender. Blend in flour and salt; add milk and gravy base. Cook and stir over low heat till bubbly. Add cheese, cook and stir just till cheese is melted. Serves 4-6.

Mrs. Christine Brand

PAT NIXON'S HOT CHICKEN SALAD

4 c. cold, cut up chicken chunks (cooked)	1/2 tsp. Accent
2 Tbsp. lemon juice	2 pimentos, cut fine
2/3 c. fine cut, chopped toasted almonds	1 1/2 c. crushed potato chips
2 c. celery, chopped	1 c. cheese, grated
1 tsp. salt	3/4 c. mayonnaise
1 tsp. onion, finely chopped	2 hard cooked eggs sliced
	3/4 c. cream of chicken soup

Combine all except cheese, potato chips and almonds. Place in large rectangular dish. Top with cheese, potato chips and almonds. Let stand overnight in refrigerator. Bake in 400° oven for 20-25 minutes. Serves 8.

J. Wilbur Yates, Pastor

DELICIOUS CRANBERRY SALAD

In saucepan, cook:

1 lb. cranberries	1/8 tsp. soda
1 c. water	

While still hot, add 1 box of strawberry Jello and 1 1/2 cups sugar. Then add 2 cups of miniature marshmallows. When cool, add 1 cup diced apple, and 1 cup diced celery. Add nuts, if desired.

Marilyn Minard

BROCCOLI SALAD

Fry 1/2 pound of bacon until crisp and crumble. Set aside. Combine in bowl:

Broccoli flowerets (using 1 large, or 2 small bunches)	Raisins (about 1/2 of a 9 oz. box)
1/4 c. chopped onion	1/2 c. chopped celery

Dressing:

1 c. Miracle Whip	1 tsp. vinegar
1/3 c. sugar	

Mix dressing ingredients together and pour over vegetables. Put crumbled bacon on top of this and serve.

Marilyn Minard

PRETZEL SALAD

In 9x13 inch pan:

- | | |
|---------------------------|---------------------------|
| 1 1/2 c. crushed pretzels | 3 Tbsp. light brown sugar |
| 1 stick melted oleo | |

Bake at 350° for 10 minutes. Cool.

- | | |
|---|---|
| 2 pkg. Dream Whip (cut
the milk to 3/4 c.) | 1 (8 oz.) pkg. Philadelphia
cream cheese |
| 1/2 c. sugar | |

Beat Dream Whip; add softened cream cheese and mix. Add sugar and beat well. Spread mixture over pretzel crust. Heat a small amount of juice from a can of cherry pie filling. When hot, stir in 1 package of dry cherry Jello. Stir until dissolved, then add to the rest of the pie filling (this will give your pie filling a glaze). Cool and put on top of cherry mixture.

Marie Bowerman

CREAMY FRUIT SALAD

- | | |
|---|--|
| 1 (16 oz.) can fruit
cocktail, drained | 1/2 c. seedless green or
Emperor grapes |
| 2 bananas, sliced
crosswise | 10 maraschino cherries,
halved |
| 2 small, unpared apples,
sliced | 1 c. mini marshmallows |
| | 1 1/2 c. whipping cream or
Cool Whip |

In large bowl, combine fruit cocktail, bananas, apples, grapes, cherries and marshmallows. Fold in whipping cream. Refrigerate. Serves 6.

Sondra Franks

APRICOT JELLO SALAD MOLD

- | | |
|--|--------------|
| 1 large (No. 2) can
crushed pineapple,
not drained | 1/2 c. sugar |
|--|--------------|

Heat to boiling; add a 6-ounce package of apricot Jello. Partially set. Mix until creamy one 8-ounce package cream

cheese and 5 tablespoons milk. When Jello is very cold or partially set, add mixture of cheese. Fold in large Cool Whip thoroughly, but gently. Put in well greased Jello mold.
Glenda Shull

LIME DELIGHT SALAD

1 (1 lb. 4 oz.) can	1 c. boiling water
crushed pineapple	1 (2 1/8 oz.) pkg. dessert
1 (3 oz.) pkg. lime Jello	topping mix
1 (3 oz.) pkg. Philly	2 1/2 c. mini marshmallows
cream cheese, softened	3/4 c. walnuts or pecans
1 Tbsp. mayonnaise	Chopped maraschino cherries

Drain pineapple, reserving 1 cup of syrup. Combine Jello (dry), cheese and mayonnaise. Mix until well blended. Gradually add boiling water, stirring until Jello dissolves and cheese melts. Add pineapple syrup. Mix well. Chill. When mixture is slightly thickened, beat until light and fluffy. Prepare topping mix according to directions. Gently fold into Jello. Add crushed pineapple, marshmallows and nuts. Spoon into a shallow 11x7 inch pan and top with cherries.

Regena Souder

VEGETABLE SALAD

1 box lemon Jello	1/2 c. pimento
1 Tbsp. vinegar	1 tsp. onion
1 1/2 c. warm water	1/2 c. grated cheese
1/4 tsp. salt	1/2 c. milk
1/4 tsp. paprika	1/2 c. mayonnaise

Combine pimento, onion and grated cheese. Combine milk and mayonnaise. Put these 2 mixtures into Jello when it begins to set.

Iva Potter

CRANBERRY SALAD

1 pkg. red raspberry Jello	1 pkg. strawberry Jello
1 pkg. Indian relish	1 1/2 c. hot water
1 pkg. lemon Jello	1 (7 oz.) bottle 7-Up

Stir until ready.

Iva Potter

PINEAPPLE-CHEESE SALAD

- | | |
|--|----------------------------|
| 1 (20 oz.) can crushed
pineapple, unsweetened | 1/2 c. sugar |
| 1 env. Dream Whip,
prepared as directed | 1 (6 oz.) pkg. lemon Jello |
| | 1 c. grated mild cheese |
| | Pinch of salt |

Heat pineapple and sugar to boiling. Dissolve Jello in water; add salt. Add pineapple and sugar mixture to Jello. Let congeal slightly. Stir in prepared Dream Whip and cheese. Chill at least 2 hours.

Jean Jackson

DOUBLE DECK CHERRY SALAD

- | | |
|--------------------------------------|--|
| 1 (No. 2) can sliced
pineapple | 1 (No. 2) can Bing cherries,
pitted |
| 1 (3 oz.) pkg. cherry Jello | 1/3 c. lemon juice |
| 1 (3 oz.) pkg. cream cheese | 1 (3 oz.) pkg. orange Jello |
| 2-3 Tbsp. light cream
or top milk | 1/2 c. sliced stuffed olives |

Drain pineapple; add water to juice of pineapple to make 1 3/4 cups. Heat to boiling, dissolve cherry Jello in hot liquid. Chill until partially set. Add pineapple slices which have been cut into 1/8 inch pieces. Pour into oiled 8-inch pan, chill until firm. Next soften cream cheese with cream, spread over Jello and chill. Drain cherries; add water and lemon juice to cherry syrup to make 1 3/4 cups liquid. Heat to boiling. Dissolve orange Jello in hot liquid and chill until partially set. Add cherries and olives; spread over cheese and chill until firm. Cut into squares to serve. Serves 9. Very good.

Virginia Yates

CRANBERRY SALAD

- | | |
|----------------------------|------------------------|
| 1 (3 oz.) box cherry Jello | 1/2 c. chopped walnuts |
| 1 c. hot water | 1/2 c. chopped celery |
| 1 can whole cranberries | 1 c. sour cream |

Dissolve the Jello in the hot water; add the cranberries, walnuts and celery. Mix well. Fold in sour cream. Pour into mold. Chill until set. Serves 6-8.

Anna Jennings

FROZEN SALAD

1 can pie cherries
1 medium can crushed
pineapple
1 can Eagle Brand milk

1 large tub Cool Whip
2 c. miniature marshmallows
1 c. nuts, chopped

Mix well and pour into a covered rectangular container and freeze.

Louise Schock

FROZEN CHERRY SALAD

1 (13 oz.) carton Cool Whip
1 (14 oz.) can sweetened
condensed milk
1 (16 oz.) can cherry pie
filling
1 (16 oz.) can crushed
pineapple, drained

1 (4 oz.) can mandarin
oranges, drained
3 medium-sized bananas,
mashed
1/4 c. lemon juice
1 tsp. almond extract

Combine all ingredients except Cool Whip gently until well blended. Fold in Cool Whip. Pour into 13 x 7 1/4 x 1 3/4 inch pan. Freeze. Slice and serve each portion.

Jan Barber

FROZEN 7-UP PINEAPPLE SALAD

1 small can crushed
pineapple
1 small bottle 7-Up

1 (3 oz.) pkg. Philadelphia
cream cheese

Mix together and put in freezer until mushy. Then add:

1 c. Cool Whip
1/3 c. chopped nuts

1 1/2 c. miniature
marshmallows

Return to the freezer and freeze.

Donna Mitchener

7-UP SALAD

2 boxes lemon Jello	2 tsp. sugar
2 c. boiling water	1 large pkg. cream cheese
1 tsp. vanilla	1 (12 oz.) bottle 7-Up

Combine Jello, water, vanilla and sugar. Add cream cheese, Cool Whip and pour into a dish. Pour the 7-Up over the Jello mixture. Chill until solid.

Annabelle Yoder

CUCUMBER SALAD

1 box lime Jello	1 c. drained pineapple
1 c. finely chopped celery	1 c. salad dressing
1 c. finely chopped cucumber	A little onion, if desired

Dissolve Jello in 1 cup of water. Let set until starts to thicken. Add above ingredients.

Imogene Mavis

STRAWBERRY SALAD

1 (6 oz.) pkg. strawberry Jello	2 (10 oz.) pkg. frozen strawberries
2 c. boiling water	

Put above ingredients together and stir until berries thaw. Add:

1 (8 oz.) can crushed pineapple with juice	2 large bananas, finely diced
--	-------------------------------

Pour half of mixture in an 8x8 inch or 9x9 inch square pan. Place in refrigerator and let stand until it is set firmly. Spread 1/2 pint of dairy sour cream over the top. Next, pour the other half of strawberry Jello ingredients that have been standing at room temperature over top of sour cream. Put it back in the refrigerator until top layer is set. This should be covered with foil or Saran Wrap to prevent it from picking up other food odors.

Jan Nobles

TROPICAL SALAD

- | | |
|---|--------------------------------------|
| 1 large can sliced
pineapple, drained and
cut into chunks (save
juice) | 1/2 c. chopped nuts |
| 3 large bananas, diced | 1 c. mini marshmallows |
| 1/2 pkg. dates, cut in
halves | 1 small jar maraschino
cherries |
| | 3 or 4 drops yellow food
coloring |
| | 1 Tbsp. cornstarch |

Heat the pineapple juice and mix in the cornstarch and food coloring; thicken and cool. Fold in fruit and refrigerate for 3-4 hours. A little rum flavoring may be added.

Pearl Burtzner

RASPBERRY SALAD

- | | |
|----------------------------------|------------------------------------|
| 1 pkg. raspberry Jello | 1/2 pt. sour cream |
| 1 pkg. frozen red
raspberries | 16 small marshmallows |
| 1/2 c. chopped nuts | 1 c. hot water |
| 1/2 pt. whipping cream | 3 Tbsp. maraschino cherry
juice |
| | 16 cherries, quartered |

First layer, put the Jello in 1 cup boiling water then all the frozen raspberries and nuts. Let set.

Second layer: Add cherry juice, cherries and marshmallows to the sour cream. Fold in the whipping cream; pour over the first layer. Refrigerate.

Pearl Burtzner

PISTACHIO SALAD

- | | |
|--|---|
| 1 box pistachio instant
pudding and pie filling | 1 c. mini marshmallows |
| 1 (9 oz.) pkg. ready-to-use
whipped topping or
Cool Whip | 1 c. nuts |
| | 1 (20 oz.) can crushed
pineapple and juice |

Mix pudding with whipped topping. Add remaining ingredients; mix well and refrigerate.

Blanche Baker

COTTAGE CHEESE SALAD

- | | |
|--------------------------------|----------------------|
| 1 carton cottage cheese | 1 small (13 oz.) can |
| 1 pkg. strawberry-banana Jello | pineapple, drained |

Put dry Jello over cheese while pineapple drains. Then put in Cool Whip from the freezer and pineapple; stir all together and the nuts.

Mrs. Floyd Petty

CRANBERRY SALAD

- | | |
|--------------------------------|-------------------------|
| 2 small boxes strawberry Jello | 1 pkg. cranberries |
| 4-6 apples (Delicious) | 1 c. pecans |
| | 1 can crushed pineapple |

Make Jello with 1 cup water and let cool. Grind cranberries and apples. Add to the Jello and pineapple mixture. Add the nuts, and sweeten to taste.

Wilma Pfierman

PINEAPPLE COTTAGE CHEESE SALAD

- | | |
|----------------------|-----------------------------|
| 1 pkg. lime gelatin | 1 (No. 2) can crushed |
| 1 c. boiling water | pineapple, drained |
| 1 c. evaporated milk | 1/2 c. mayonnaise |
| 1 c. cottage cheese | 1/2 c. celery, chopped |
| | 1/4 c. nuts, chopped (opt.) |

Dissolve gelatin in water and stir in remaining ingredients. Pour into a 1-quart mold. Chill until firm. Serves 8.

Ruth Habig

JELLO SALAD

Combine and heat:

- | | |
|---|--------------------------|
| 1 small can crushed pineapple and juice | 3/4 c. mini marshmallows |
| | 1/2 c. water |

Add 1 package mixed flavored gelatin; stir to dissolve Jello and marshmallows. Chill until syrupy.

Fold in:

1/2 c. celery, chopped
1/2 c. grated carrots
1/4 c. chopped nuts (opt.)

1 c. cottage cheese
1/4 c. salad dressing

Whip 1/2 cup evaporated milk and fold into gelatin mixture. Chill 3-4 hours.

Ruby Hungerford

GUACAMOLE SALAD

1 (3 oz.) pkg. lemon Jello
1 1/2 c. boiling water
1 1/2 c. mashed avocado
1/2 c. sour cream

1/2 c. Miracle Whip
1 Tbsp. chopped onion
1/2 tsp. salt
Dash of Tabasco

Dissolve Jello in water. Cool. Combine with remaining ingredients and mix well. Pour into 1-quart mold.

Carole Carmer

PECK SALAD

1 c. pineapple juice

1/4 c. sugar

Heat above ingredients and combine with 1 small package lime Jello. Let it get syrupy. Combine:

1 c. cottage cheese
1 c. evaporated milk

1 c. crushed pineapple
1/2 c. crushed nuts

Add Jello and blend well.

Doneta Oswalt

ORANGE SALAD

2 pkg. orange-pineapple
Jello or 1 pkg. each of
orange and pineapple
2 c. boiling water

1 can mandarin oranges
1 pt. orange sherbet
1 (No. 2) can crushed
pineapple, drained, or
fruit cocktail

Dissolve Jello in water. Cool slightly. Add remaining ingredients; stir until blended. Pour in dish or mold. Chill until firm.

Karen Atkinson

QUICKIE SALAD

- | | |
|---|------------------------------------|
| 1 (3 oz.) pkg. orange-
pineapple Jello (add no
water) | 1 pt. small curd cottage
cheese |
| 1 small can crushed
pineapple, drained | 1 small carton Cool Whip |
| | 1 can mandarin oranges (opt.) |

Mix dry Jello with cottage cheese; add pineapple, oranges and Cool Whip. Mix all together and put in square loaf pan. Refrigerate.

Hint: I use large cartons of ingredients and 2 boxes of Jello for pot lucks. Can be put into a bowl instead of the loaf pan.

This is very good as there is no set-up time and can be made in a hurry.

Blanche Baker

FRUIT SALAD

- | | |
|---|-----------------------------------|
| 2 small pkg. instant
vanilla pudding | 2 medium cans mandarin
oranges |
| 2 medium cans sliced
peaches | 6-8 sliced bananas |
| 2 medium cans chunk
pineapple | 1 c. maraschino cherries |
| | 1 1/2 c. chopped walnuts |
| | 1 bunch red or green grapes |

Drain fruits well and save juice. Put pudding in large bowl. Add 3 cups reserved juice and stir into pudding until smooth. Fold in all fruit but bananas. (Add the bananas just before serving.) Refrigerate until thickened. Add nuts just before serving. Recipe can be cut in half.

Martha Johnson

WATERGATE SALAD

- | | |
|--|--|
| 1 large Cool Whip | 1 c. crushed pineapple,
drained |
| 1 c. nuts (pecans or
English walnuts) | 1 box pistachio pudding mix
(dry instant) |
| 1 c. mini marshmallows | |

Mix all together and let stand overnight.

Kay Donaldson

PARTY SALAD

2 (3 oz.) pkg. lemon Jello 1 c. boiling water

Dissolve and cool. Add (mixed):

1 c. Miracle Whip 1 c. milk

Grind:

5 small carrots

1 small green pepper or
celery

1 small onion

Add 1 small package cottage cheese and fold all together. Pour in mold or Pyrex dish and let set. Serves 12.

Bessie Trout

BAKED POTATO SALAD

3 Tbsp. butter

1 1/2 c. milk

3/4 tsp. mustard

6 medium potatoes, cooked
and diced

3/4 c. mayonnaise

3 Tbsp. flour

1 pkg. or can French cut
green beans

1 tsp. salt

1/4 c. buttered soft bread
crumbs

1 medium onion, chopped
6-8 franks, sliced

1/4 tsp. pepper

Make white sauce of butter, flour, salt, mustard and pepper; add milk. Boil 1 minute; remove from stove and add mayonnaise, potatoes, beans, onion, and franks on top, and add bread crumbs. Bake at 350° for 30 minutes.

Martha Johnson

REUBEN POTATO SALAD

6 large potatoes, sliced

1/2 tsp. pepper

1/4 inch thick

2 pkg. sauerkraut

6 slices bacon, browned
and crumbled

1 bottle creamy Russian
dressing

1 onion, chopped

4 slices Swiss cheese

1/2 tsp. salt

Cook potatoes until tender (10 minutes). Arrange in baking dish. Add bacon, onion and sauerkraut. Pour dressing over the top and place the cheese on top. Bake at 350° for 25 minutes.

Evelyn Simanton

24 HOUR COLE SLAW

- | | |
|--------------------------------------|--------------------|
| 1 large head cabbage,
sliced fine | 2 c. sugar |
| 1 c. chopped celery | 1/2 c. vinegar |
| 1 red or green pepper,
chopped | 1 tsp. celery seed |
| 1/2 c. chopped onion | 1 tsp. dry mustard |
| | 2 tsp. salt |

Mix; cover and refrigerate 24 hours.

Sue Shankle

BEAN SALAD

- | | |
|------------------------|--------------------|
| 1 c. sugar | 1 can green beans |
| 1/2 c. vinegar | 1 can kidney beans |
| 1 tsp. salt | 1 can pimentos |
| 1 pinch of alum | 1 sliced onion |
| 1 can yellow wax beans | |

Bring first 3 ingredients to a boil and pour over the following. Will keep refrigerated for weeks.

Donna Mitchiner

BROCCOLI-CAULIFLOWER SALAD

- | | |
|------------------------------------|--|
| 2 c. broccoli flowerets,
cut up | Onion to taste |
| 2 c. cauliflower, cut up | 1 can sliced water chestnuts |
| 1/2 c. celery, finely cut | 1 c. grated cheese (I use
sharp Cheddar cheese) |

Make up 1 package of Ranch dressing and pour over all.

Marilyn Minard

CORNED BEEF SALAD

- | | |
|----------------------------|---------------------------|
| 1 can corned beef | 1 c. salad dressing |
| 1 (3 oz.) pkg. lemon Jello | 1/2 c. sour cream |
| 1/2 c. boiling hot water | 3 boiled eggs, chopped |
| 1 c. chopped celery | 12 stuffed olives, sliced |

Add Jello to boiling water and let cool. Add celery, salad dressing, sour cream, olives and eggs. Crumble the corned beef and add last. Refrigerate several hours. This serves 8.

SWEET AND SOUR VEGETABLES SALAD

1 (10 oz.) box mixed
vegetables, cooked
and drained
1/3 c. chopped onion

1 can red kidney beans,
rinsed and drained
1 c. macaroni, cooked and
drained

Dressing:

1/2 c. vinegar
1 c. sugar
1 tsp. salt
1 beaten egg

1 Tbsp. celery seed
1 Tbsp. flour
1 Tbsp. butter
1 tsp. prepared mustard

Cook until thick, stirring constantly as it will scorch easily. Cool slightly and pour over vegetables while warm. Let stand overnight.

Marie Bowerman

MARINATED VEGETABLES

1 head cauliflower
1 bunch broccoli
1 lb. mushrooms
1 can black olives

1 can cut green beans
1 basket cherry tomatoes
1 cucumber, sliced just
before serving

Clean and break into bite sized pieces. Mix all together. Mix marinade and pour for at least 24 hours before serving.

Marinade:

1 c. vinegar
1 tsp. garlic salt
1 Tbsp. dill weed
1 tsp. salt

1 1/2 c. oil
1 tsp. pepper
1 Tbsp. Accent

Gladys Michael

ZESTY CARROT SALAD

1 lb. carrots, sliced thin
1 can tomato soup
1/2 c. vinegar
1/2 c. salad oil

1/2 c. sugar
1 medium green pepper,
chopped
1 medium onion, chopped

Cook carrots in salted water, starting cold and bring to a boil; skim off foam. Boil hard and turn off heat. Carrots should be firm. Cool and drain. Heat soup, oil, vinegar and sugar. Put carrots in bowl; add peppers and onion and mix well with warm sauce. May serve hot or cold and keep in refrigerator for a month.

Martha Johnson

KOREAN SALAD

1 pkg. fresh spinach	3 hard-boiled eggs, diced
1 (No. 2) can bean sprouts, drained	1 c. water chestnuts, cut up
	8 slices bacon, fried crisp and crumbled

Wash spinach; break up leaves and toss with rest of salad. Lettuce can also be added to this.

Dressing:

1 c. salad oil	1/4 c. vinegar
3/4 c. sugar	1 Tbsp. Worcestershire sauce
1/3 c. catsup	1 medium onion, grated

Boil for a few minutes, then refrigerate to cool. Don't put the bacon or the dressing on until ready to serve.

Marilyn Minard

24 HOUR SALAD

1 can sliced pineapple, diced	1 bottle red cherries, chopped
1 lb. marshmallows, cut in sixths	10¢ worth of nuts, chopped fine

Custard:

2 egg yolks	2 Tbsp. cornstarch (makes firm)
3 Tbsp. sugar	Vanilla
1/2 pt. milk	1 pt. whipping cream

Mix chopped and diced ingredients with custard mixture. When cold, add whipping cream (whipped). Let stand 10-24 hours.

Jean Jackson

24 HOUR COLE SLAW

1 large head cabbage, sliced fine	2 c. sugar
1 c. chopped celery	1/2 c. vinegar
1 chopped red or green pepper	1 tsp. celery seed
1/2 c. chopped onion	1 tsp. dry mustard
	2 tsp. salt

Mix, cover, and refrigerate 24 hours.

Auburn U. M. Women Luncheon

LAYERED SALAD I

1 head lettuce, torn in small pieces	1 small onion, chopped fine
1 head cauliflower, chopped fine	1 lb. bacon, crumbled

Layer the above in large bowl. Cover with shredded Colby cheese, being sure to cover all. Put 2 cups Miracle Whip on top, sealing completely. Sprinkle 1/2 cup sugar over Miracle Whip. Cover and refrigerate overnight. Mix just before serving.

Auburn U. M. Women Luncheon

LAYERED SALAD II

1 head lettuce, torn in small pieces	1 pkg. peas, slightly blanched
1/2 c. chopped celery	1 small chopped onion
	1 c. sliced water chestnuts

Layer the above in 9x13 inch pan. Mix 1 pint of mayonnaise, 2 tablespoons sugar and spread on top as frosting. Sprinkle with Parmesan cheese and cover and refrigerate overnight. Before serving, top with 4 grated hard-boiled eggs and 6 crumbled slices of bacon. Do not mix before serving.

Auburn U. M. Women Luncheon

LAYERED CHICKEN/TURKEY SALAD

- | | |
|---------------------------------|---|
| 1 head lettuce, in small pieces | 1 c. chopped celery |
| 4 hard-boiled eggs | 1 (10 oz.) pkg. peas or fresh cauliflower |
| 1 green pepper, chopped | 1 small onion, chopped |
| 8 slices bacon, crumbled | 2-3 c. cut-up chicken or turkey |

Layer in large bowl, spread on 2 cups mayonnaise, 2 tablespoons sugar and envelope of Hidden Valley salad dressing. Mix, top with grated Cheddar cheese. Cover and refrigerate 8-12 hours.

Auburn U. M. Women Luncheon

TACO SALAD

- | | |
|--------------------------------|------------------------------------|
| 1 lb. ground beef | 1/2 c. chopped onion |
| 1 (16 oz.) can stewed tomatoes | 1 1/4 c. chopped tomatoes (opt.) |
| 1 pkg. taco seasoning mix | 1/4 c. chopped black olives (opt.) |
| 1 can kidney beans, drained | 1 avocado, chopped (opt.) |
| 1 c. grated Cheddar cheese | 1 pkg. corn chips |

Brown beef; add stewed tomatoes, taco seasoning, salt and beans; simmer 15 minutes, stirring frequently. While meat is simmering, chop vegetables, grate cheese and tear lettuce. At serving, toss vegetables and meat mixture together. Serve with corn chips.

Auburn U. M. Women Luncheon

RICE SALAD

- | | |
|--------------------------------|--|
| 1 1/2 c. raw rice | 1/3 c. minced onion |
| 3/4 c. mayonnaise | 1/4 tsp. rosemary |
| 1 tsp. salt | 2 Tbsp. lemon juice |
| 3/4 tsp. pepper | 1 (10 oz.) pkg. frozen peas, cooked slightly, drained, chilled |
| 1 1/2 c. chopped celery | |
| 3/4 c. chopped fresh mushrooms | |

Cook rice; drain and chill. Blend mayonnaise, salt, pepper, onion, rosemary, lemon juice. Add rest. Toss; chill. Serves 12.

Leslie Current

CAULI-BROCC SALAD

- | | |
|-----------------------------|------------------------|
| 1 head cauliflower, chopped | 1 pkg. frozen, chopped |
| 1 small onion, chopped | broccoli, thawed |

Mix all together.

Dressing:

- | | |
|-------------------|--------------|
| 1/3 c. mayonnaise | 1/3 c. sugar |
| 1/3 c. oil | 1 tsp. salt |
| 1/3 c. vinegar | |

Mix well. Add to above just before serving.

Susan White

TACO SALAD

- | | |
|---|---|
| 1 lb. hamburger, cooked
and drained | 1 small pkg. taco chips |
| 1 pkg. taco mix | 4 tomatoes, cut in wedges |
| 1 small head lettuce,
shredded | 1 can kidney beans, drained |
| 1 (1 lb.) pkg. shredded
Cheddar cheese or taco
cheese | 1 pkg. Good Seasons Italian
dressing mix |
| | 1 onion, diced |
| | 1 green pepper, diced |

Add taco mix to hamburger and cool. Then add tomatoes, cheese, beans, onion and green pepper. Mix salad dressing according to envelope. Add lettuce. Put taco chips and dressing on at last minute before serving. Serves 12 or more.

Pat Sloffer

COTTAGE CHEESE SALAD

- | | |
|--|--|
| 1 pt. cottage cheese | 1 (3 oz.) box Jello (orange
or your choice; use powder,
do not mix with water) |
| 1 (No. 303) can crushed
pineapple, well drained | 1 pt. Cool Whip |
| 1 small can mandarin
oranges, well drained | Chopped nuts, if desired |

Mix well all ingredients and refrigerate. For more color, add cake coloring to match Jello. Add coloring to Cool Whip before mixing with other ingredients. (See next page for variation.)

For variety, use strawberries instead of mandarin oranges. If frozen berries are used, let thaw and drain well.

Imogene Mavis

FROZEN FRUIT SALAD

- | | |
|-------------------------------|--|
| 1 (16 oz.) can fruit cocktail | 1 large (8 oz.) pkg. Philadelphia cream cheese |
|-------------------------------|--|

Drain juice and mix cream cheese. Add 3 tablespoons of Miracle Whip or to taste. Mix and put in ice cube tray and freeze. Serve frozen.

Imogene Mavis

SWEET SAUERKRAUT SALAD

- | | |
|-----------------------------------|----------------------|
| 1 can chopped sauerkraut, drained | 1 onion, chopped |
| 1 green pepper or mango, chopped | 1 c. celery, chopped |
| | 1/4 c. water |
| | 1 c. sugar |

Heat water and sugar until sugar melts and cool. Pour over above vegetables and refrigerate. Will keep a long time.

Mary Ann Kretz

HOT CHICKEN SALAD

- | | |
|----------------------------------|--|
| 2 c. cooked chicken (white meat) | 3 hard-boiled eggs |
| 1 c. celery, chopped | 1 tsp. lemon juice |
| 1 c. cooked rice | 1 tsp. salt |
| 3/4 c. mayonnaise | 1 can water chestnuts, drained and chopped |
| 1 tsp. onion | 1 can cream of chicken soup |

Mix in a large bowl and place in a 2-quart casserole. Melt 1/4 pound butter or oleo and brown. Mix in 1 cup crushed corn flakes (use large flakes and crush in cup, not the corn flakes crumbs). Top with sliced or slivered almonds (optional). Bake at 350° for 35 minutes or until bubbly all around.

Louella Mavis

CARROT AND ONION SALAD

Cook 2 pounds carrots (sliced thin) in salted water just until tender, but crisp. Drain.

1 green pepper, chopped

1 medium onion, sliced thin
and separated

Mix in blender:

1 c. sugar

1 can tomato soup

1/2 c. vinegar

1/2 c. oil

1 tsp. prepared mustard

1 tsp. Worcestershire sauce

1/2 tsp. salt

Add to vegetables and let stand 24 hours in a covered container. Toss lightly when mixing. Keeps well.

Nona Cooper

PEA SALAD

2 cans peas, drained

3 hard-boiled eggs, chopped
fine

1/2 c. celery

1 small onion, chopped fine

1/2 c. ground peanuts

1 small sweet pickle, cut fine

2 (heaping) Tbsp. Miracle
Whip

Salt and pepper to taste

Vera Webb

RABBIT SALAD

1 c. grated carrots

1 c. chopped celery

1 c. chopped apples

1/2 c. raisins

Dash of salt

Mayonnaise to moisten (to
taste)

Mix all ingredients; chill before serving. Serve on a bed of lettuce. Serves 6.

Jane Gibford

ASPARAGUS SALAD

- | | |
|-------------------------------|------------------------------------|
| 1 1/2 c. cold water, divided | 1/2 c. nuts, chopped |
| 3/4 c. sugar | 1 (15 1/2 oz.) can asparagus stems |
| 1/2 c. white vinegar | 1/4 c. pimentos, chopped |
| 1/2 tsp. salt | 3/4 c. celery, chopped |
| 2 1/2 env. unflavored gelatin | 1 tsp. onion, grated |

Combine 1 cup water, sugar, vinegar and salt. Bring to a boil over medium heat. Dissolve gelatin in rest of cold water; add hot mixture to gelatin. Stir well; add the other mixture of vegetables. Place in 5-cup mold. Chill until firm.

Mrs. Hazel Renner

SPINACH SALAD

- | | |
|---|------------------------------------|
| 1 pkg. fresh spinach | 8 slices bacon, fried and crumbled |
| 1 can bean sprouts, drained or fresh bean sprouts | 3 hard-boiled eggs, diced |
| | 1 c. water chestnuts, cut up |

Dressing:

- | | |
|---------------|------------------------------|
| 1 c. oil | 1/4 c. vinegar |
| 3/4 c. sugar | 1 Tbsp. Worcestershire sauce |
| 1/3 c. catsup | 1 medium onion, grated |

Bring to a boil for a few minutes, then cool. Pour dressing over other ingredients.

Sharon Zonker

LORI'S CONFETTI SLAW

- | | |
|---------------------------------|----------------------------|
| 1 large head cabbage | 1/3 c. sugar |
| 2-3 carrots | 1 1/2 c. mayonnaise |
| 3 green peppers | 1/4 c. sweet pickle relish |
| 1 medium onion | 2 Tbsp. lemon juice |
| 1 tsp. salt, garlic salt (opt.) | 1/8 tsp. pepper |

Grate the vegetables or chop in blender (with water), then drain. Mix remaining ingredients and stir into vegetables.

Viola Long

APRICOT JELLO SALAD

1 can large crushed pineapple, not drained 1/2 c. sugar

Heat to boiling; add 6 ounces apricot Jello, partially set then add 8 ounces cream cheese and 5 tablespoons milk which have been mixed together first. After you add this to pineapple and sugar, fold in large Cool Whip thoroughly, but gently. Put in well greased Jello mold.

Lorraine Hartranft

CRANBERRY JELLO

1 1/2 c. sugar 2 c. ground cranberries

Mix and let stand. Then mix:

1 c. orange, ground up 1 c. chopped nuts
1 c. chopped celery

Mix orange, celery and nuts and put into 1 large package of orange Jello and 2 cups boiling water. Combine with cranberry mixture and refrigerate until set.

Lorraine Hartranft

FROZEN FRUIT SALAD

1/2 c. mayonnaise less 2 c. peaches, drained and
2 Tbsp. cut in pieces
1/2 pt. whipping cream 20 marshmallows, cut in pieces
1 1/2 c. crushed pineapple 1/4 c. maraschino cherries,
chopped

Drain fruit and combine. Fold mayonnaise into cream, then add fruit and marshmallows. Freeze in trays. Serve on crisp lettuce, garnish with additional cherries and peach slices. Makes about 14 servings.

Lorraine Hartranft

MARINATED VEGETABLES

- | | |
|------------------------------------|--|
| 1 (1 1/2 lb.) bunch
broccoli | 1 (4 1/2 oz.) jar pimiento-
stuffed olives, drained |
| 1 medium head cauliflower | 1 (3.2 oz.) can ripe olives,
drained |
| 2 carrots, scraped and
sliced | 1 (8 oz.) bottle commercial
Italian salad dressing |
| 4 large fresh mushrooms,
sliced | |

Trim off large leaves of broccoli. Remove tough ends of lower stalks and wash thoroughly. Cut into bite size pieces. Wash cauliflower, separate into flowerets, slicing large flowerets into bite-size pieces. Cook broccoli, cauliflower and carrots in boiling water 3 minutes. Plunge vegetables immediately into ice water. Drain well when cool. Combine cooked vegetables and the remaining ingredients, tossing gently. Cover and chill at least 3 hours before serving. Yields 12 servings.

Lydia Hipkind

BROCCOLI SALAD

- | | |
|---|--------------------------------------|
| 2 bunches broccoli,
chopped or diced | 2 c. grated cheese (Cheddar) |
| 1/2 onion, chopped fine | 1/2 c. sugar |
| 1 green pepper, chopped
fine | 1/2 tsp. salt |
| 1 small jar pimentos | 1 c. mayonnaise or salad
dressing |
| | 1 c. sour cream |

Mix well and serve.

Adair Shultz

APPLE-TUNA TOSS

- | | |
|------------------------|------------------------|
| 1 head of lettuce | 1 can tuna |
| 2 c. diced apples | 1/3 c. chopped walnuts |
| 1 can mandarin oranges | |

Break lettuce into bite-size pieces. Then add to the above ingredients:

- | | |
|--------------------|------------------|
| 1/2 c. mayonnaise | 2 tsp. soy sauce |
| 1 tsp. lemon juice | |

Toss into the salad and serve.

COPPER PENNY CARROTS

2 lb. carrots, sliced
1 onion, cut into rings

1 green pepper, diced

Cook in salted water for 2-3 minutes only. Mix with:

1 can undiluted tomato soup	1/2 c. oil
3/4 c. vinegar	1 Tbsp. prepared mustard
1 c. sugar	1 Tbsp. Worcestershire sauce

Should be made the day before using for full flavor.
Carolyn Knott, Jean Jackson
Vivian McNabb

SWEET SOUR KRAUT

1 1/2 c. sugar	1/2 c. oil
1 c. vinegar	

Pour over 1 can of drained sauerkraut and marinate overnight. Optional: You may add -

1 c. chopped celery	1/2 c. green pepper
1/2 c. chopped onion	

Mix together with the above.

Donna Mitchener

SWEET 'N SOUR GREEN BEANS

1 lb. bacon	1 c. water
2/3 c. vinegar	1/2 tsp. salt
6 Tbsp. sugar	1 c. diced pimento
4 eggs	4 c. canned green beans

Cook bacon and drain; save 1/2 cup drippings. Beat eggs, vinegar, water, sugar and salt. Put the drippings in skillet and add egg mixture; cook until thickened. Heat and drain beans; put beans in baking dish and add egg mixture. Heat in oven or microwave until hot.

Sherry Littlejohn

MARINATED VEGETABLE BOWL

1 pkg. frozen peas	1 lb. fresh mushrooms,
1 medium head cauliflower,	washed and sliced, or 2
sliced	small cans (sliced and
1 medium onion, diced	drained)

Put all vegetables in bowl and toss with the following dressing.

Dressing: Mix -

2/3 c. oil	1/4 c. lemon juice
1 1/4 tsp. salt	1 tsp. dry mustard

Chill 3 hours or overnight. One and 1/2 hours before serving, toss in 2 cups croutons and 1/2 cup bacon bits.

Ruth Warwick

RECIPE FOR MANY FRIENDS

Take 1/2 cup of friendship
Add 1 cup of thoughtfulness
Cream together with a pinch of
powdered tenderness,
Very lightly beaten in a bowl
of loyalty.
Add a cup of faith, of hope and
one of charity.

Be sure to add a spoonful each
of gaiety that sings
And also the ability to laugh
at little things.
Moisten with the sudden tears of
heart-felt sympathy.
Bake in a good-natured pan, and
serve repeatedly.

FRUIT SALAD SUPREME

1 small box orange Jello	1 (No. 2) can crushed
1 small box pineapple	pineapple, drained
Jello	1 (No. 2 1/2) can apricots,
2 c. hot water	diced and drained
2 c. small marshmallows	

212-83

Dissolve Jello in hot water. Add 1 3/4 cups juice. Chill until slightly thickened and add fruit and marshmallows. Stir and let set.

Topping:

1/2 c. sugar	1 c. fruit juice (add water if necessary)
3 Tbsp. flour	
1 egg, beaten	2 Tbsp. butter

Mix and cook until thickened; cool and add a 9-ounce tub of Cool Whip. Pour into 9x13 inch pan. Sprinkle with grated cheese.

Jo Holsinger

SANDY'S CAESAR SALAD

1 small clove garlic	3/4 tsp. salt
1/3 c. oil	1/4 tsp. pepper
1 lb. romaine lettuce	3 Tbsp. lemon juice
Hot water	2 tsp. Worcestershire sauce
1 large egg (in shell)	1 c. croutons
1/4 c. Parmesan cheese	

Mix garlic and oil; let stand for several hours. Tear lettuce and chill just before serving. Pour hot water over egg and let stand 1 minute; rinse under cold water to stop cooking. Toss lettuce with garlic, oil, salt and pepper. Beat egg into middle of greens, sprinkle with lemon juice and Worcestershire sauce. Toss and add croutons and cheese. Toss lightly.

Sharon Zonker

SALAD DRESSING FOR APPLE SALAD

1/3 c. sugar	1/8 c. vinegar (fill to 1/2 c. with water)
1/2 tsp. salt	
1 egg	2 tsp. flour

Boil until thick, stirring constantly.
Evana Brill

POPPY SEED DRESSING

- | | |
|----------------------|---------------------|
| 1 1/2 c. white sugar | 2/3 c. vinegar |
| 2 tsp. dry mustard | 2 c. salad oil |
| 2 tsp. salt | 3 Tbsp. poppy seeds |
| 2 tsp. Accent | |

Beat first 5 ingredients. Slowly add salad oil and beat until thick. Then beat 5 minutes longer. Add poppy seeds and store in refrigerator. If it separates, beat again.

Gladys Michael

SALAD DRESSING

- | | |
|-------------------------|------------------------|
| 1 1/2 c. sugar | 1 1/2 tsp. celery seed |
| 1 1/2 tsp. minced onion | 1 1/2 c. Crisco oil |
| 1/2 tsp. garlic salt | 1/2 c. vinegar |
| 1/2 c. catsup | |

Mix well in blender and chill.

Flossie Cable

BUTTERMILK DRESSING

- | | |
|----------------------------------|-----------------|
| 5 (heaping) Tbsp. salad dressing | 1 tsp. salt |
| 5 Tbsp. vinegar | 1 c. buttermilk |
| 1 tsp. prepared mustard | 1 1/2 c. sugar |

Blend in blender or mixer. Store in refrigerator. A very good sweet and sour taste.

Carolyn Knott

SALAD DRESSING

To be made in a blender or beat about 10 minutes in mixer:

- | | |
|-----------------------------------|-----------------------|
| 1 c. salad oil (Mazola or Wesson) | 1 c. sugar |
| 1/2 c. catsup | 1 tsp. chopped onion |
| 1/2 c. vinegar | 1 tsp. celery seed |
| 1/2 c. tomato soup | 1/2 tsp. black pepper |
| 1/2 tsp. paprika | 1 1/2 tsp. salt |

Blend or mix well all of the preceding ingredients.

Variation: Add 1/2 cup Miracle Whip and 3/4 cup pickle relish before mixing.

Makes about 1 quart.

Marilynne Clem

MAYONNAISE

1 c. sugar
1 Tbsp. flour

1/2 tsp. salt
1 egg

Mix flour and salt into sugar. Add beaten egg, then add 1 cup vinegar and water (half vinegar, half water). Cook until thicken. Can be mixed with other dressing or thinned with cream.

Vivian McNabb

CALIFORNIA MARINADE

1/2 c. soy sauce
1/4 c. Worcestershire sauce
1/4 c. lemon juice
2 shakes coarse ground
black pepper

3/4 to 1 tsp. garlic powder
2 (heaping) tsp. prepared
mustard
1/2 c. salad oil

Stir above ingredients together well. Boil in water the pieces of 1 chicken for 1/2 hour. Remove from water and pour marinade over the chicken. Marinate in the refrigerator for 3-4 hours. Grill chicken for 20 minutes, turning once and basting several times.

Marilyn Johnson

CELERY SEED DRESSING

1/4 to 1/2 c. sugar
1 tsp. dry mustard
1 tsp. salt
1/4 to 1/2 c. vinegar

1 c. salad oil
1 small chopped onion
1 tsp. celery seed

Blend in a blender until onion is liquefied.

Donna Mitchener

SALAD DRESSING

1 egg, well beaten	1/2 c. vinegar
2 Tbsp. French mustard	1/2 c. water
1 tsp. salt	1/2 c. sugar
1 Tbsp. flour	

Cook until thick, thin with cream or sour cream. For deviled eggs, do not thin. Keeps indefinitely in refrigerator.
Mae Newton

CARROT CASSEROLE

1 lb. carrots, sliced and cooked	2 Tbsp. green pepper, chopped
1 can condensed mushroom soup	2 Tbsp. onion, chopped
1 c. American cheese, cubed	2 hard cooked eggs, chopped
	1/2 c. buttered bread crumbs

Combine all ingredients except crumbs. Place in casserole; top with crumbs. Bake for 30 minutes at 350°. Yields 8 servings.

Jane Gibford

RANCH STYLE LIMAS

2 (10 oz.) pkg. frozen lima beans	1 piece of pork or 6 slices of bacon
1 (1 lb. .23 oz.) can tomatoes	1 tsp. salt
1/2 c. chopped onion	1/2 tsp. garlic powder
1/4 c. brown sugar	1/4 tsp. cayenne or dash of Tabasco sauce
1 tsp. chili powder	1/8 tsp. pepper

Combine limas, tomatoes, onion, brown sugar, chili powder, garlic powder, cayenne, and pepper in bean pot or other heavy pot; mix well. Top with meat. Bake in moderate oven at 350° for about 3 hours.

Mary Welch

GREEN BEANS IN SOUR CREAM

1 1/2 lb. green beans, frozen	2/3 c. dairy sour cream
1 medium onion, sliced	1 tsp. lemon juice
1 tsp. salt	1 Tbsp. minced parsley or
1 c. boiling water	1 tsp. dry parsley flakes
2 Tbsp. flour	1/8 tsp. pepper

Cook green beans and onion with salt in boiling water until tender, about 20 minutes. Drain and reserve 1/2 cup liquid. Blend flour with sour cream, lemon juice and reserved liquid. Cook over low heat, stirring constantly until sauce thickens. Stir in parsley, 1/2 teaspoon salt and pepper; pour over beans and serve immediately.

Mrs. Christine Brand

GREEN BEAN CASSEROLE

Drain 3 cans French style green beans. Melt in a saucepan:

3 Tbsp. butter	2 Tbsp. flour
Add:	
1/2 pt. sour cream	1 small box Velveeta cheese
1/2 tsp. garlic salt	

Cook over low heat. Place beans in long pan; add sauce and bake in 350° oven for 30 minutes.

Ann Marie Thrasher

GREEN BEAN CASSEROLE

4 cans whole or cut string beans	1 c. canned, chopped mushrooms or 1 small can
1 c. chopped onion	1 c. water chestnuts, sliced thin
1/4 c. butter	

Braise onion, mushrooms, and water chestnuts in butter in skillet. Mix together:

1 can mushroom soup	1 tsp. soya sauce
3/4 c. Cheddar cheese, sharp and grated	1/8 tsp. Tabasco sauce

Use a large, deep casserole; add 1 layer of beans, a layer of onion mix and a layer of sauce. Continue this method until all is used up. Bake for 1/2 hour at 350°, then cover with 1 can onions, crumbled. Return to oven until brown and bubbly.

Regena Souder

REQUEST GREEN BEANS

- | | |
|--|---------------------------------|
| 1 (1 lb.) can cut green beans | 1 (3-4 oz.) can mushrooms |
| 1 (3 1/2 oz.) can French fried onions | 2 Tbsp. toasted almonds, sliced |
| 1 can condensed cream of mushroom soup | 1/2 c. grated Cheddar cheese |

Put alternate layers of drained beans and onions in a casserole. Mix soup, mushrooms with the liquid and almonds; pour over beans and onions. Sprinkle cheese over top. Bake in a moderate oven at 375° for 30 minutes.

Fanny Boger

SCALLOPED CORN AND OYSTERS

- | | |
|--|--|
| 2 slightly beaten eggs | 1/2 c. milk |
| 1 (17 oz.) can cream-style corn | 1/4 c. finely chopped celery |
| 1 (10 oz.) can frozen condensed oyster stew, thawed or stew that is not frozen | 1 Tbsp. chopped pimienta |
| | 1/4 tsp. salt |
| | Dash of pepper |
| | 2 Tbsp. butter or margarine, melted |
| 1 c. crushed saltine crackers (20-22 crackers) | 1/2 c. crushed saltine crackers (10-11 crackers) |

Combine eggs, corn, oyster stew, the 1 cup cracker crumbs, milk, celery, pimienta, salt and pepper. Turn into 8x8x2 inch baking dish. Cover and refrigerate till ready to bake. Just before baking, combine butter or margarine and the 1/2 cup cracker crumbs and sprinkle over corn mixture. Bake, uncovered, in 350° oven for 1 hour or till knife inserted comes out clean. Makes 6 servings.

Gladys Mavis

CORN PUDDING

2 Tbsp. flour	1 tsp. salt
2 c. cream style corn	3 Tbsp. butter, melted
1 Tbsp. sugar	3 eggs, beaten
1 c. milk	

Mix flour and corn; add sugar, milk, salt and butter. Stir in eggs, pour into a 1-quart greased casserole. Place in pan of hot water and bake at 325° for about 1 1/2 hours or until firm.

Vivian McNabb

SUSAN THOMAS'S CORN PUDDING

2 Tbsp. flour	1 tsp. salt
2 Tbsp. sugar	

Mix together and put in 2 cups cream corn. Add:	
3/4 c. milk	2 Tbsp. melted butter
2 eggs, beaten	

Mix well and bake at 400° for 30 minutes.
Ginger Post

CORN CASSEROLE

1 (8 1/2 oz.) pkg. corn muffin mix	1 stick margarine, melted
1 can (2 c.) cream style corn	2 eggs
1 can (2 c.) whole kernel corn	1/2 c. chopped onion
1 pt. sour cream	1/4 c. chopped green pepper (opt.)
	1/4 c. pimento (opt.)
	Salt and pepper to taste
	2 Tbsp. sugar

Beat eggs. Add sugar, salt and pepper. Add sour cream, melted butter, and corn muffin mix. Stir in both cans of corn, onion, green pepper, and pimento; mix well.

Place in 9x13 inch greased baking dish. Bake in a 350° oven for 30-35 minutes.

Jan Barber

CORN SOUFFLE

2 Tbsp. butter	1 1/2 c. corn, fresh or
2 Tbsp. flour	canned, drained
1 c. milk	1/2 c. American cheese,
2 eggs, separated	grated
Dash of pepper	1/2 tsp. salt

Beat egg yolks; add corn; melt butter. Blend in flour and gradually add milk. Cook until thickened. To this add corn and egg yolk mixture, salt and pepper and grated cheese. Beat egg whites stiff; fold into corn mixture; pour into a greased baking dish and bake 40 minutes at 350°.

Serves 6.

Janet McKean

SWEET POTATO BALLS

2 c. mashed sweet	1/8 tsp. salt
potatoes	1/4 c. butter or oleo, melted
1 egg, beaten	

Mix together, then take a large marshmallow and some of the mixture and form into a ball; roll in buttered corn flake crumbs. Bake on cookie sheet at 400° for 15-20 minutes.

Vivian McNabb

SWEET POTATO SOUFFLE

2 c. sweet potatoes,	1/2 stick oleo, melted
mashed	1 c. milk
2 eggs, beaten	1/2 tsp. cinnamon
1 c. sugar	1/2 tsp. nutmeg

Mix well together and bake at 375° for 45 minutes. Add topping below and bake 10 more minutes.

Topping:

1/2 c. chopped nuts	1/4 c. butter or oleo
1/2 c. brown sugar	

This is delicious. Serves 8.

Bessie Trout

CRUNCHY SWEET POTATOES

1 large can sweet potatoes, drained and mashed	1/2 stick oleo, melted
1 c. sugar	1/2 c. milk
1/2 tsp. salt	2 beaten eggs
	1 tsp. vanilla

Mix above and pour into an 8x8 inch greased pan. Mix together until crumbly:

1/2 stick oleo	1/2 c. flour
1 c. brown sugar	1 c. nuts (chopped)

Sprinkle on above. Bake at 350° for 35 minutes. Place under broiler after baking for crunchier topping.

Carolyn Hart

TATER TOT CASSEROLE

1 lb. ground beef, browned and drained	1 can cream of celery soup
1 onion, browned with meat	1 can Cheddar cheese soup
	1 small box tater tots

Place meat in baking dish, then celery soup, Cheddar cheese, then place tater tots on top. Bake 1 hour at 350°.

Susan White

GOURMET POTATOES

6 medium potatoes	1 1/2 c. sour cream (room temperature)
1-2 c. shredded Cheddar cheese	1/3 c. green onion
1/4 c. oleo	1/4 tsp. pepper
1 tsp. salt	2 Tbsp. butter

Cook potatoes in skin; cool; peel and shred coarsely. In a pan on low heat, combine cheese and oleo. Stir until melted, blend in sour cream, onion, salt and pepper. Fold in potatoes, put in greased 2-quart casserole. Bake for 25 minutes in moderate oven at 350°.

Linda Baughman

MASHED POTATO CASSEROLE

3-10 medium potatoes	1 c. sour cream
3 oz. cream cheese	Salt and pepper to taste
1 stick margarine	

Cook and mash potatoes. Add rest of ingredients. Place in casserole. Bake at 325° for 30 minutes or until brown. This can be made a day ahead, refrigerated, and baked when needed. This can also be frozen. Allow to thaw before baking.

Jan Barber

COTTAGE POTATOES

1 large pkg. Ore-Ida hash browns	1 can cream of chicken soup
1 (16 oz.) container sour cream (room temperature)	1/2 stick margarine, melted
	1 pkg. shredded Cheddar cheese (red wrapper)

Place hash browns in glass baking dish. Mix sour cream, soup and margarine together and pour over potatoes. Add cheese and bake at 350° for 1 1/2 hours.

Martha Johnson

CURRIED POTATOES AND VEGETABLES

1/2 c. honey	1/4 tsp. crushed red pepper
1/4 c. prepared mustard	1/4 tsp. ginger
1/4 c. oleo	8 new potatoes
2 Tbsp. chopped onion	6 carrots, sliced
2 Tbsp. water	2 sliced apples
1 clove garlic, minced	Duckling, chicken or goose
2 tsp. curry powder	(cooking times below)
1 tsp. salt	

Combine everything except vegetables and bring to boil; set aside. Meanwhile, cook poultry at 375°. Cook potatoes and carrots in salted water for approximately 25 minutes. Drain. Discard fat from poultry and add vegetables and apple. Spoon honey mixture over meat and vegetables. Roast 20 minutes. Continue basting with sauce.

Cooking Times: Duckling, 1 3/4 to 2 1/4 hours; chicken, 1 1/4 to 1 1/2 hours; goose, 2 1/4 to 2 3/4 hours.

Alaina King

CLUB STYLE ESCALLOPED POTATOES

2 pkg. frozen hash brown potatoes, thawed	1 Tbsp. flour
2 c. half & half	1/2 tsp. salt
1/2 c. milk	1/4 tsp. pepper

Pour half & half over potatoes in buttered baking dish. Mix flour and milk, salt and pepper together; heat together to make a sauce. Pour over potatoes; cover with buttered bread crumbs. Bake at 350° for 30 minutes.

Ruth Warwick

RED CABBAGE

1 large head red cabbage	3/4 c. vinegar
3 sliced sour apples	Salt and pepper
4 Tbsp. brown sugar	6 Tbsp. oleo
1/2 tsp. cinnamon	

Shred cabbage, cook in 1/2 cup of water with the apples, salt and pepper to taste. Cover and cook slowly for 1 hour. Add oleo, vinegar, sugar and the cinnamon. Cook 1/2 hour longer.

Tina VanStraten

NOODLE AND CABBAGE CRISP

1 (8 oz.) pkg. noodles	1 small jar chopped pimento
1 1/2 lb. shredded cabbage	1 small can water chestnuts,
1/2 c. butter	thinly sliced
1 c. sour cream	1/2 tsp. salt
1 c. cottage cheese	1/8 tsp. pepper

Cook noodles about 10 minutes, the last 5 minutes of which add the shredded cabbage. Drain well. Stir in butter, sour cream, cottage cheese, salt, pepper, pimento and chestnuts. Place in greased casserole and cover with shredded sharp cheese. Beat 2 eggs well and dribble over cheese. Bake 30 minutes at 350°. May be made day before and placed in refrigerator until ready to bake. Diced ham or poultry may be used to make a more complete casserole for a luncheon dish. Serve with ham or pork chops.

Martha Johnson

CABBAGE CASSEROLE

1 small head cabbage	1 stalk celery
1 small onion	Salt

Cook 8 minutes. Mix together:

1 Tbsp. butter	2 c. bread crumbs
2 eggs, beaten	

Bake at 350° for 15 minutes. Cheese may be added.
Florence Bassett

BAKED CABBAGE

Cut 1 medium head of cabbage into wedges and cook about 12 minutes or until just tender in salted water. Drain. Put wedges in 13x9x2 inch pan. Then mix:

1 Tbsp. oleo	1/2 c. green pepper, finely
1/4 c. onion, finely	chopped
chopped	

Cook this until tender, Then add:

1/4 c. flour	1/2 tsp. salt
1/8 tsp. pepper	2 c. milk (added all at once)

Cook until it thickens and bubbles. Pour over cabbage. Bake at 375° for 20 minutes. Mix:

1/3 c. mayonnaise or	3/4 oz. shredded natural
salad dressing	Cheddar cheese

Spoon over wedges; bake at 375° for 5 minutes longer.
Margaret Davis

CABBAGE CASSEROLE

small head cabbage	1 c. cheese
can celery soup	1/2 c. milk

Chop up cabbage; cook a few minutes and drain. Heat soup, cheese and milk until cheese melts and pour over drained cabbage. Cover with cracker crumbs and bake for 30 minutes at 350°.

Mary Ann Kretz

SPINACH SOUFFLE

2 pkg. frozen, chopped
spinach
1 stick margarine

1 large pkg. Philadelphia
cream cheese

Prepare spinach as directed on package. Melt butter and cream cheese together. Drain spinach. Combine ingredients. Sprinkle crushed croutons or dried bread crumbs on top. Place in greased dish and bake at 350°. Serves 4 or 5.

Norma Workman

ASPARAGUS CASSEROLE

Skin and bone 2 whole chicken breasts. Cut meat into 2x4 inch pieces. Sprinkle with:

1 1/2 tsp. MSG

1/4 tsp. pepper

Saute chicken in 1/2 cup oil, about 6 minutes (until it loses its transparency); drain. Cook two 10-ounce packages of frozen asparagus. Put into a 9x9 inch pan. Place chicken over asparagus. Add:

1 can chicken soup
1 tsp. lemon juice

1/2 c. mayonnaise
1/2 tsp. curry powder

Cover with 1 cup shredded cheese. Cover with aluminum foil. Bake at 375° for 30 minutes.

Nona Cooper

ASPARAGUS CASSEROLE

3/4 c. bread crumbs
1 (No. 2) can asparagus
1 can mushroom soup
1/2 c. margarine, melted

3 hard cooked eggs, chopped
1 Tbsp. flour
1 c. cubed Velveeta cheese

Put 1/2 cup bread crumbs in greased casserole. Add a layer of asparagus. Dilute soup with juice from asparagus. Pour over casserole, add a layer of cheese and eggs. Top with remaining bread crumbs. Bake at 350° for 40 minutes. Serves 8.

Ruth Habig

ASPARAGUS CASSEROLE

- | | |
|--------------------------|----------------------------|
| 1 Tbsp. melted butter | 1 (No. 303) can green |
| 1 Tbsp. flour | asparagus tips |
| 1 c. milk | 4 hard-boiled eggs, sliced |
| Salt and pepper to taste | 1/2 c. corn flake crumbs |
| 1 c. grated sharp cheese | 2 Tbsp. butter |

Make a white sauce of butter, flour and milk; add salt and pepper. When thick, add cheese and continue to cook till well blended. Place asparagus on bottom of greased casserole. Add sliced eggs, reserving some for top, and cover with cheese sauce. Place remaining eggs on top, cover with crumbs, dot with butter and sprinkle with paprika. Bake at 250° for 30 minutes or until well heated.

Glenda Shull

ASPARAGUS CASSEROLE

- | | |
|-----------------------------|---------------------|
| 1 can asparagus pieces | 1 can mushroom soup |
| 3 hard-boiled eggs, cut up | 3/4 c. bread crumbs |
| 1 c. Velveeta cheese, cubed | |

Drain asparagus, saving small amount to dilute soup. Combine all ingredients and bake 1/2 hour or so in moderate oven.

Dorothy Bisel

ZUCCHINI CASSEROLE

- | | |
|--|--------------------|
| 1 lb. zucchini, sliced in
1/4 inch slices | 2 c. celery, diced |
|--|--------------------|

Parboil for 2-3 minutes. Drain. Add:

1 can mushroom soup	1/3 to 1/4 lb. Ritz crackers,
1 Tbsp. minced onion	crushed
1 stick oleo, melted	

Mix all together and bake at 350° for 30-45 minutes.

Carolyn Knott

ZUCCHINI QUICHE

4 c. zucchini, quartered and sliced thin	4 medium eggs
1 c. Bisquick	1 tsp. parsley, if desired
1/2 c. Parmesan cheese	4 strips bacon, fried and drained (break into pieces)
1/2 c. vegetable oil	1/4 tsp. salt
1 medium onion, chopped	1/8 tsp. pepper
1/8 tsp. oregano	

Mix well and pour into greased 10-inch pie plate. Bake at 350° for 35-40 minutes or until crisp and golden.

Imogene Mavis

ZUCCHINI CASSEROLE

2 1/2 c. diced zucchini	1 medium onion, diced
1 can mushrooms, drained (4 oz., cut in pieces, if desired)	1/2 c. hot water (dissolve 3 chicken bouillon cubes in this)

Combine all ingredients in skillet. Cook until tender but not soft. Mix together:

2/3 c. margarine, melted	1 c. grated Velveeta cheese
2 c. cracker crumbs	Salt and pepper to taste
2 eggs, beaten	

Combine with zucchini mixture and bake 1 hour at 325°. Use 2-quart casserole.

Mrs. Christine Brand

ZUCCHINI CASSEROLE

Wash 1 1/2 pounds zucchini. Cut in slices and cook in salt water about 15 minutes. Cool and place in buttered casserole. Beat together:

4 eggs	1 tsp. salt
1/2 c. milk	2 tsp. baking powder
1/2 lb. cheese (Cheddar), cut in pieces	3 Tbsp. flour

Pour over squash and cover with bread crumbs and dot with butter. A beautiful dish when you add a few chopped

tomatoes, 1 mango (cut up) and onion before pouring top-
ping on. Bake at 350° for 1 hour. Delicious and so pretty.

Sondra Franks

ZUCCHINI CASSEROLE

4 c. zucchini, cooked
until almost done
1/2 lb. Velveeta cheese

1 1/2 lb. hamburger browned
with 1 onion and salt to
taste

Layer zucchini, hamburger and cheese in casserole.
Cover with can of mushroom soup. Bake 45 minutes at 350°.

Gladys Mavis

BROCCOLI-RICE CASSEROLE

1 stick oleo
1 medium onion, minced

2 stalks celery, diced

Brown the above in skillet, then stir in:

1 can cream of mushroom
soup

8 oz. Cheez Whiz

2 tsp. salt

1 can water

In a 9x13 inch greased baking dish, pour 1 large bag
frozen broccoli pieces. Put 2 1/4 cups Minute rice over it,
then pour cooked mixture over all. Bake at 350° for 30
minutes, uncovered. Can be used in place of potato dish.

Bessie Trout

BROCCOLI CASSEROLE

1 onion, chopped and
sauteed in 1/2 stick
butter

1 pkg. frozen broccoli

1 can mushroom soup

1 (8 oz.) jar Cheez Whiz

1 1/2 c. cooked rice

Mix together and put in casserole. Bake at 350° until
browned, about 1 hour.

Kay Donaldson

BROCCOLI AND EGGS AU GRATIN

1 bunch broccoli or	1/4 c. flour
2 (10 oz.) pkg. frozen	1 1/2 tsp. salt
broccoli stalks, cooked	2 c. milk
and drained	1/2 tsp. Worcestershire sauce
4 hard cooked eggs,	1 c. shredded cheese
quartered lengthwise	2 Tbsp. butter
1/4 c. butter	1/4 c. fine bread crumbs

Arrange broccoli in rows in buttered shallow baking dish. Top with rows of egg quarters. Melt butter in saucepan over low heat; blend in flour and salt; add milk, stirring until sauce is smooth and thickened. Add Worcestershire sauce and cheese, stirring until cheese is melted. Pour sauce over eggs and broccoli. Melt 2 tablespoons butter in frypan; add bread crumbs and brown lightly. Sprinkle crumbs over sauce. Bake in 350° oven for 20-25 minutes. Yields 6 servings.

Jane Gibford

BROCCOLI-LIMA BEAN CASSEROLE

1 (10 oz.) pkg. frozen	1 env. dry onion soup
broccoli	1 can water chestnuts, sliced
1 (10 oz.) pkg. frozen	1 can cream of mushroom soup
baby limas	1 c. sour cream

Cook broccoli and baby limas until crisp done. Drain and stir in all ingredients. Bake in 8x12 inch baking dish.

Melt 1 stick of oleo in skillet and stir in 3 cups of Rice Krispies. Heat until brown. Pile lightly over ingredients. Cover lightly with foil. Leave a couple corners open so it does not steam and get soggy. Bake at 350° for about 30 minutes or until bubbles. Serves 12.

Imogene Mavis

BROCCOLI BAKE

3 small boxes chopped	1 c. hot water
broccoli, cooked	1/2 pkg. Pepperidge Farm
1 can cream of mushroom	dressing
soup	1 beaten egg
1 stick oleo, melted	1 (8 oz.) pkg. shredded
	Cheddar cheese

Put broccoli in bottom of 9x13 inch pan. Mix water, oleo, egg and stuffing and put over broccoli. Dab soup on next and spread cheese on top. Bake at 350° for 30-35 minutes.

Karen Atkinson

BROCCOLI PUFF

2 (10 oz.) pkg. frozen, chopped broccoli	2 eggs 1/2 tsp. salt
1 c. Bisquick baking mix	1 c. shredded Cheddar
1 c. milk	cheese (about 4 oz.)

Heat oven to 325°. Butter a 5 1/2 cup souffle dish or 1 1/2 quart casserole. Cook broccoli as directed on package; drain. Beat Bisquick, milk, eggs, and salt with hand beater until smooth. Stir in broccoli and cheese. Pour into dish. Bake until knife inserted halfway between center and edge comes out clean, about 1 hour. Serve immediately.

Corn Puff: Substitute two 10-ounce packages frozen corn for broccoli.

Spinach Puff: Substitute two 10-ounce packages frozen spinach for the broccoli.

Barb Kessler

CADILLAC BEANS

3 lb. precooked Great Northern beans	2 c. minced onions 1/2 lb. bacon
1 lb. brown sugar	1 tsp. ginger

Mix together and bake at 300° for 2 hours. If you use dry beans, use 2 pounds and add 1 pound bacon.

Virginia Yates

BROCCOLI CASSEROLE

1/4 c. chopped onion	4 Tbsp. butter or oleo
----------------------	------------------------

Cook in skillet. Add 2 tablespoons flour and 1/3 cup water and make white sauce. Add one 1 1/8 ounce jar Cheez Whiz or 1 cup Velveeta cheese to white sauce. Cook 2 packages frozen, chopped broccoli (or fresh) until tender and drain. Fold in white sauce. Fold in 3 well-beaten eggs last;

put cracker crumbs or buttered bread crumbs on top. Bake 40 minutes at 350°.

Imogene Mavis

BARBECUE BEAN BAKE

1 lb. ground beef (chuck or round)	4 Tbsp. molasses
1 lb. bacon, chopped	1 tsp. chili powder
1 onion, chopped	3/4 tsp. pepper
1/2 c. ketchup	2 (16 oz.) cans red kidney beans
1/2 c. barbecue sauce	2 (16 oz.) cans pork and beans
1 tsp. salt	2 (16 oz.) cans butter beans
4 Tbsp. prepared mustard	

Brown ground beef, bacon and onion. Drain excess fat. Combine and add all other ingredients except beans; stir well. Add beans and combine thoroughly. Bake for 1 hour at 350°. Makes 20-24 servings.

Adair Shultz

CROCK POT BEANS

2 (1 lb.) cans pork and beans	1/2 c. water
1 can kidney beans	1 c. ketchup
1 lb. hamburger, browned	1/4 c. vinegar
1 pkg. onion soup	1 1/2 c. brown sugar

Mix all together and cook for 2 hours on high.

Joyce Durst

BAKED BEANS

2 (No. 2 1/2) cans of pork and beans	2 Tbsp. mustard
1 green or small onion, chopped	4 Tbsp. brown sugar
1 large green pepper	2 Tbsp. dark Karo
	4 shakes ketchup
	Salt and pepper
	Bacon (on top)

Mix thoroughly and put in casserole. Bake at 350° for 1 1/2 hours.

Karen Atkinson

RICE CHANTILLY

3 c. cooked rice	Dash of ground red pepper
1/2 c. sour cream	1 c. grated Cheddar cheese,
1 tsp. salt	divided

Combine rice, sour cream, salt, pepper and 1/2 cup cheese. Spoon into buttered, shallow 1-quart baking dish. Top with remaining cheese. Bake at 350° for 20 minutes. Makes 4 servings. Good with steak.

Jean Jackson

RICE CASSEROLE

1 lb. hamburger	1 onion, diced
1 1/2 c. diced celery	1 c. uncooked rice
1 c. diced or grated carrots	1 c. cream of mushroom soup
	Pepper and salt

Fry hamburger; cook together until done the celery, carrots and onion. Cook rice until done and drain. Mix all together; add soup and seasonings to taste; put buttered bread crumbs on top. Bake 60 minutes at 300°.

Mrs. Floyd Petty

SPINACH BALLS

2 (10 oz.) pkg. frozen spinach, drained and squeezed dry (do not cook)	1 c. grated Parmesan cheese
	4 large eggs
3 c. Pepperidge Farm herb stuffing	3/4 c. soft butter or margarine

Mix all ingredients together and form into balls the size of walnuts. Freeze on cookie sheet. Bake (while frozen) at 350° for 10-12 minutes, or microwave on medium heat for 3-6 minutes.

Sherry Littlejohn

**** NOTES ****

Main Dishes



MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast ¹ (10-inch ribs)	4	1¾ 2 2½	140° (rare) 160° (medium) 170° (well done)
¹ If using shorter cut (8-inch) ribs, allow 30 min. longer	8	2½ 3 4½	140° (rare) 160° (medium) 170° (well done)
Rolled Ribs	4	2 2½ 3	140° (rare) 160° (medium) 170° (well done)
	6	3 3¼ 4	140° (rare) 160° (medium) 170° (well done)
Rolled rump ²	5	2¼ 3 3¼	140° (rare) 160° (medium) 170° (well done)
Sirloin tip ² ² Roast only if high quality. Otherwise, braise.	3	1½ 2 2¼	140° (rare) 160° (medium) 170° (well done)
LAMB			
Leg	6	3 3½	175° (medium) 180° (well done)
	8	4 4½	175° (medium) 180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY			
	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN			
(Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK			
(Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

MAIN DISHES

SAUSAGE EGG CASSEROLE

6 eggs	1 (4 oz.) can sliced mushrooms
2 c. milk	
6 slices white bread, cubed (no crust)	1 tsp. dry mustard
1 green pepper	1 tsp. salt
1 lb. sausage	1 c. shredded mild Cheddar cheese

Brown sausage and drain well. Beat eggs; add milk, salt and dry mustard. Stir in bread cubes, mushrooms, green pepper, sausage and cheese. Grease 13x9 inch or 8x12 inch baking dish; pour mixture into dish and refrigerate overnight. Bake at 350° for 45 minutes or until puffed and brown.

Debra Shultz

SAUSAGE AND EGG CASSEROLE

4 hard cooked eggs	2 c. milk
4 Tbsp. butter or margarine, melted	1 lb. bulk pork sausage, cooked and drained
1/4 c. sifted all-purpose flour	1 (1 lb.) can (2 c.) whole kernel corn, drained
1/2 tsp. salt	1 c. soft bread crumbs (1 1/2 slices)
Dash of pepper	

Slice 2 of the eggs into 1 1/2 quart casserole. In saucepan, blend butter or margarine, flour, salt and pepper. Add milk all at once. Cook, stirring constantly, till mixture is boiling and thickened. Stir in sausage and corn. Pour over sliced eggs. Slice remaining 2 eggs; arrange over top of sausage mixture. Sprinkle with bread crumbs. Bake in moderate oven at 375° for 20-25 minutes or until heated through. Serves 6.

Gladys Mavis

BREAKFAST CASSEROLE

Grease a 9x13 inch baking dish. Layer the following ingredients in this order:

1 lb. cooked and drained sausage	2 c. shredded Cheddar cheese
8 slices bread (cubed)	

Mix together:

4 eggs	1 can cream of onion or mushroom soup
3 c. milk	
3/4 tsp. dry mustard	

Pour this over layered mixture. Let stand overnight. Bake at 300° for 1 1/2 hours.

Marilyn Minard

EGG BAKE

Butter both sides of 6 pieces bread; put in 9x13 inch pan. Beat 6 eggs with 1/2 cup milk. Top with shaved ham and shredded Cheddar cheese (6-12 ounces). Cover with foil. Refrigerate overnight. Bake at 350° for 1/2 hour.

Linda Baughman

BRUNCH CASSEROLE

1 lb. bulk pork sausage	4 eggs, beaten
1 (8 oz.) can refrigerated crescent dinner rolls	3/4 c. milk
2 c. (8 oz.) shredded Mozzarella cheese	1/4 tsp. salt
	1/8 tsp. pepper

Crumble sausage in a medium skillet; cook over medium heat until brown, stirring occasionally. Drain well. Line bottom of buttered 13x9x2 inch baking dish with crescent rolls, firmly pressing perforations to seal. Sprinkle with sausage and cheese.

Combine remaining ingredients; heat well and pour over sausage. Bake at 425° for 15 minutes or until set. Let stand 5 minutes. Cut into squares and serve immediately. Yields 6-8 servings.

Lydia Hipskind

BAKED BREAKFAST

6 eggs	2 c. milk
1 tsp. dry mustard	1/2 lb. grated cheese
8 slices bread	1/2 lb. sliced ham
1 tsp. salt	

Beat eggs. Add mustard, salt and milk. Cube bread and add with cheese and ham to mixture. Sprinkle with cheese. Put in greased 9x13 inch pan. Cover and refrigerate overnight. Bake at 350° for about 1 hour. You can use sausage also. Cook sausage, drain well on paper towel. Very good. Serve with muffins and fresh fruit. A very good dish for a brunch.

Virginia Yates

OVERNIGHT FRENCH BREAD BREAKFAST

1 (10 oz.) pkg. long, thin French bread without seeds	4 tsp. sugar 3/4 tsp. salt 1 Tbsp. vanilla
8 large eggs	1 Tbsp. butter or oleo, cut into pieces
3 c. milk	

Grease 9x13 inch pan. Cut bread into 1-inch thick pieces, arrange in bottom of pan. Beat eggs, sugar, milk, salt and vanilla. Pour over bread in pan. Cover with foil and refrigerate 4-36 hours. To bake, uncover, dot with butter and bake at 350° for 45-50 minutes. Remove and let set 5 minutes. Serve with syrup or fruit.

Carolyn Hart

CHICKEN - RICE CASSEROLE

1 c. rice (uncooked)	3 c. chicken stock
1/2 c. flour	1 c. sliced mushrooms
1 tsp. salt	1 c. frozen green peas
1/2 c. butter or oleo, melted	3 c. cubed, cooked chicken
	3/4 c. slivered almonds

Cook rice. Stir flour and salt into oleo or butter; stir in chicken stock. Cook until thickened, stirring constantly. Alternate layers of cooked rice, mushrooms, peas, chicken and sauce. Use greased 2 1/2 quart casserole. Top with almonds. Bake at 350° for 30 minutes.

Gladys Mavis

CHICKEN CASSEROLE

14 oz. cooked, boned, and diced chicken	4 hard-boiled eggs, cut up
1/2 lb. cheese, cut fine	1 pt. milk
8 oz. elbow macaroni, uncooked	2 cans condensed mushroom soup
	1 small onion, cut fine

Mix ingredients well; place in 9x13 inch casserole and let stand in refrigerator overnight. Take out 1 hour before putting in oven. Bake 1 hour at 350°. Serves about 10 people.

Jane Gibford

RICE CASSEROLE

4 cans beef consomme	4 (4 oz.) cans mushroom piece
2 green peppers, chopped	2 c. regular long-cooking rice
2 large onions, chopped	2 sticks oleo

Heat consomme and oleo until melted. Add remaining ingredients. Pour into a 9x13 inch pan. Bake 1 hour at 325°. If you like rice, you will like this one.

Virginia Yates

CHIX CASSEROLE

Cook 1 chicken or 4 breasts and dice. Sprinkle onion and garlic powder over above. Add the following mix:

1 c. sour cream	3/4 c. Hellmann's mayonnaise
1 can cream of chicken soup	

Top with 2/3 cup Cheddar cheese (more if desired) and 3/4 cup buttered bread crumbs. Bake in 9x12 inch dish at 350° for 1 hour.

Kay Donaldson

CHICKEN CASSEROLE

2-3 c. chicken, broken up	1 celery stalk, cut up
1 (6 oz.) box wild rice	1 c. water
2 Tbsp. onion, diced	1 can cream of mushroom soup

1 can cream of chicken soup	1 tsp. Worcestershire sauce
1 can cream of celery soup	1 (4 oz.) can mushrooms
1 can water chestnuts	

Mix all together and bake at 375° for 1 hour.
 Shirley Thrasher

CHICKEN DIVAN

4 chicken breasts	2 Tbsp. Hellmann's
2 pkg. frozen broccoli	mayonnaise
1 can Campbell's condensed	1/2 tsp. curry powder
cream of chicken soup	Juice of 1 lemon

Boil chicken breasts in salted water until tender; remove bones. Lay in a pan with broccoli that has been cooked according to package directions.

To make sauce, mix together cream of chicken soup, mayonnaise, curry powder, and lemon juice. Pour sauce over chicken and broccoli. If desired, put buttered crumbs on top of sauce and sprinkle with chopped parsley. Bake 1 hour in 350° oven.

Louise Schock

CHICKEN CASSEROLE

Place 4 large chicken breasts in heavy pan. Cover with water and simmer until done. Remove skin and bone and cut chicken into bite size. Place in casserole. Mix 2 cans Campbell's cream of chicken soup with 1 cup dairy sour cream. Pour over chicken. Melt 1 1/2 sticks margarine. Crush 2/3 box (large) Ritz crackers; put crumbs in melted margarine. Place buttered crumbs on top of casserole. Bake at 350° for about 15 minutes.

Jean Jackson

CHICKEN SIMPLICITY

1 fryer chicken, cut up	1 can cream of chicken soup
in serving pieces	or mushroom soup
1/2 pkg. dry onion soup	1 soup can of water
1 c. regular rice, uncooked	

Sprinkle dry onion soup and the uncooked rice over bottom of covered baking pan. Place pieces of chicken on the rice. Combine soup and water and pour over chicken and rice. Bake 1 hour and 15 minutes at 300°.

Louella Mavis

MINY DYNASTY

- | | |
|---|---------------------|
| 1 c. water chestnuts | 1 c. diced celery |
| 1 c. chow mein noodles | 2 c. cubed chicken |
| 1 can mushroom soup,
diluted with milk | 1 c. cashew nuts |
| | 1/4 c. minced onion |

Save 1/2 cup chow mein noodles; add soy sauce, sprinkle on top. Bake at 350° for 45 minutes.

Virginia Finley

PARTY CHICKEN

- | | |
|---|------------------------|
| 8 good sized chicken
breasts, boned and
skinned | 1 small jar dried beef |
| 8 slices bacon | 1 can mushroom soup |
| | 1 c. sour cream |

Wrap each chicken breast with bacon. Cover bottom of flat, greased baking dish with beef. Arrange chicken on beef. Mix soup and sour cream and pour over all. Bake at 275° for 3 hours.

Lynn Welch Davis, Mary Jones

CHICKEN LOAF

(Serves 2-3)

- | | |
|---|--|
| 2 large eggs | 2 Tbsp. butter, very soft or
melted |
| 1/2 c. milk | 1 small onion, minced |
| 1 (scant) c. fine soft
bread crumbs | 1/2 c. parsley minus stems,
minced |
| 2 c. diced (1/4 to 1/2 inch)
cooked chicken (not
packed down) | 1 Tbsp. lemon juice |
| | Salt and pepper to taste |

In medium bowl, beat eggs with milk until foamy; add remainder of ingredients. Turn into baking dish. Bake in

Preheated oven (350°) until lightly browned and a table knife inserted in the center comes out clean, 40-45 minutes. Let stand 5-10 minutes, cut and serve.

Marilynne Clem

CHICKEN CASSEROLE

1 c. meat (chicken or ham)	1 small onion, diced
1 can mushroom soup	1 (7 oz.) box Creamettes
1 c. milk	1/2 c. sharp Cheddar cheese
1/2 c. diced green pepper	1 c. water chestnuts, sliced
	1 small jar pimientos, diced
	4 hard cooked eggs, sliced

Mix all ingredients (except eggs which are to be added just before putting in oven). Refrigerate overnight. Bake 1 1/4 hours at 350° in 13x9x3 inch casserole dish.

Jo Holsinger

EGG CASSEROLE (With Sausage)

eggs, slightly beaten	1 tsp. dry mustard
slices bread, cubed	2 c. milk
1 c. shredded Cheddar cheese	1 lb. pork sausage, fried and cubed

Mix and put in 8x8 inch greased pan. Refrigerate 12 hours or overnight. Bake at 350° for 45 minutes to 1 hour.

Jo Holsinger

VEAL FRIED CHICKEN

Have your butcher bone, skin and cube (run through rubber) chicken breasts. Dip in beaten egg and Ritz cracker crumbs. Turn electric skillet to 325° making a mixture of half oleo and half Crisco. When grease starts to brown, put chicken breasts in and cover for 3 minutes with lid on. Peek so that they don't burn, as they cook very fast.) Turn and finish with lid off for 3 minutes or till brown.

Marie Bowerman

CHICKEN KING BAKE

2 (No. 5) cans College
Inn chicken
1 lb. medium noodles,
cooked
1 can Cheddar cheese
soup, undiluted

2 cans cream of mushroom
soup, undiluted
1/2 c. chopped pimento
Grated cheese for garnish
Paprika

Cook noodles; drain. Place chicken and noodles in buttered baking dish; add soups and pimento. Sprinkle with grated cheese and paprika. Bake 30-35 minutes in 375° oven. Serves 15-16.

Ruth Warwick

CHICKEN-BROCCOLI CASSEROLE

1 whole chicken (or equal
parts), cooked

2 pkg. cooked broccoli pieces
(slightly undercooked)

Mix in saucepan:

2 cans creamy chicken
mushroom, cream of
onion, or 1 of each

1 c. mayonnaise
1 c. milk
1 Tbsp. lemon juice

Cook until creamy. Spread in a 9x13 inch pan in this order: Chicken, drained broccoli, cooked sauce, 1 package shredded cheese, and 4 slices buttered toast crumbs. Bake at 350° for 30 minutes.

Marilyn Minard

CHICKEN SHAKE AND BAKE

3 c. Wondra flour
1 tsp. red pepper
2 tsp. chili powder
2 Tbsp. onion powder
1 tsp. garlic powder
2 Tbsp. black pepper

1 Tbsp. salt
1 Tbsp. Accent
1 tsp. sage
2 big bottles Season-All
1 Tbsp. meat tenderizer

Mix all ingredients together in large container. Put 1 cup of mix in plastic bag and shake chicken pieces; put on cookie sheet. Bake at 350° for 1/2 hour and turn, bake another 1/2 hour. One cup of mix will do 1 chicken.

Flossie Cable

BAKED CHICKEN

- | | |
|--|-------------------------------------|
| 1 chicken, cooked and
picked from bones | 1/2 loaf bread, slightly
toasted |
| 1 c. celery, chopped | 9 hard-boiled eggs |

Make a gravy of the chicken broth and mix gravy, celery, bread and chicken. Put a layer in greased baking dish. Then a layer of hard-boiled eggs, cut up. Continue until all chicken and eggs are used. Cover top with a layer of buttered bread crumbs. Bake at 350° for 35 minutes.

This is good with leftover turkey instead of chicken.

Anna Mae Rediger

TURKEY CHOW MEIN

- | | |
|----------------------|--------------------------|
| 1/4 c. chopped onion | 1 (4 oz.) can mushrooms, |
| 2 Tbsp. butter | drained (reserve liquid) |

In large skillet, cook and stir until onion is tender. Add enough water to mushroom liquid to equal 1 1/2 cups. Stir into the above and add:

- | | |
|----------------------------------|--|
| 2 c. diagonally sliced
celery | 1 c. (16 oz.) bean sprouts,
drained |
| 3 Tbsp. soy sauce | 1 Tbsp. sugar |
| 1/2 tsp. salt | |

Heat to boiling, reduce heat and simmer uncovered for 15 minutes. Blend 2 tablespoons cornstarch and 3 tablespoons water; stir into vegetable mixture. Cool until mixture thickens and boils. Boil and stir for 1 minute. Stir in 1 1/2 cups turkey. Heat through. Serve on chow mein noodles. Serves 4-5.

Barb Chaille

CHICKEN CREPE ALMONDINE

Crepes:

- | | |
|----------------|--------------|
| 3 eggs, beaten | 2/3 c. flour |
| 1/2 tsp. salt | 1 c. milk |

Combine; beat until smooth. Let stand 30 minutes. For each crepe, pour 1/4 cup batter into hot, lightly greased skillet. Cook on one side only. (Filling follows.)

Filling:

3/4 c. Miracle Whip	3/4 c. slivered almonds
3 Tbsp. flour	1 1/2 c. milk
1/3 tsp. salt	Pepper
2 c. cooked chicken, cut up	2 Tbsp. chopped green onion
1 c. diced celery	4 oz. shredded Swiss cheese
2 Tbsp. pimento	

Combine Miracle Whip, flour and seasonings. Gradually add milk and cook, stirring constantly until thickened. Add cheese; stir until melted. Stir in 1/2 cup almonds and remaining ingredients. Fill each crepe with 1/4 cup mixture. Roll up. Place crepes in 11 3/4 x 7 1/2 inch pan. Bake at 350° for 20 minutes. Top with remaining sauce and almonds. Continue baking 5 more minutes.

Jeannie Zee

CURRIED CHICKEN

Put one 2 1/2 to 3 pound chicken (cut up) in baking dish. Mix:

1 c. orange juice	1-2 Tbsp. curry powder
1/3 c. raisins	1/2 tsp. cinnamon
1/2 c. slivered almonds	

Pour over chicken, then place 5 or 6 sweet potatoes cut diagonally on top. Bake at 425° for 25 minutes.

Evelyn Simanton

CHICKEN AND BISCUITS

2 pkg. crescent rolls	Butter
1 boned chicken	Salt and pepper
1 can Cheddar cheese soup	Garlic powder
1 can cream of chicken soup	

Place crescent rolls flat on the bottom of rectangular baking dish. Place chicken on each biscuit. Mix the soups and put 1 tablespoon on the chicken, dot with butter and add the seasoning. Place a biscuit on top of each one and press edges together. Pour remaining soup mixture on the biscuits and bake 30-35 minutes at 350°.

Thelma Schramm

CHICKEN WITH HAM AND MUSHROOMS

- | | |
|--|------------------------------------|
| 4 chicken breasts, rolled
in seasoned flour | 3 (4 oz.) cans sliced
mushrooms |
| 4 thighs, 4 wings or
other pieces | 4 thin slices of ham |

Mix:

- | | |
|---|----------------------------------|
| 1 (10 oz.) can cream
of chicken soup | 1/3 c. cooking sherry or
milk |
| 1 small carton sour cream | |

Place chicken in 13x9x2 inch pan on top of ham slices. Cover with mushrooms and spread creamed mixture over all. Bake at 350°, covered with foil, for 1 1/2 to 2 hours. Uncover and bake until bubbly and brown. Serves 6-8.

Ruth Leeke

CHICKEN CASSEROLE

- | | |
|--------------------------|---|
| 1/4 c. butter | 2 c. chicken broth |
| 1/4 c. self-rising flour | 2/3 c. canned milk |
| 1 1/2 tsp. salt | 2 c. diced chicken |
| 1/2 tsp. pepper | 2 small cans peas and
carrots, drained |

Melt butter, remove from heat; blend in flour and seasoning. Stir in chicken broth and milk. Boil 1 minute. Add chicken, peas and carrots. Pour into casserole. Top with Paprika Pastry circles.

Paprika Pastry:

- | | |
|------------------------|-------------------------|
| 1 c. self-rising flour | 1/2 tsp. paprika |
| 1/3 c. Crisco | 2 or 3 Tbsp. iced water |
| 1 tsp. celery seed | |

Roll 1/4 inch thick, cut into circles (or biscuits). Bake 30 minutes at 425° or until pastry is brown.

Kathryn Lorrance

WALTON LEAGUE CHICKEN

- | | |
|---|------------------------------------|
| 1 chicken or more, cooked
and boned (save 1 c.
chicken broth) | 1 pkg. Pepperidge Farm
dressing |
| 1/2 c. melted oleo | 1 c. milk |
| | 2 cans cream of chicken soup |

Put boned chicken on bottom of 9x13 inch pan. Mix milk and soup and put over chicken. Mix dressing, oleo and chicken broth and put over all. Bake at 325° for 1 hour.

Karen Atkinson

CHICKEN SUPREME

Have your butcher bone, skin and run through the cuber chicken breasts. (One breast makes 2 pieces.) Dip in beaten egg and Ritz cracker crumbs. Set electric skillet on 325° and make a mixture of Crisco and oleo, and panfry the breaded chicken pieces approximately 3 minutes with lid on and 3 minutes with lid off. While frying the last 3 minutes, cover with shaved ham and Swiss cheese on top and pop under broiler till cheese melts.

Loyal Bowerman

CHICKEN TETRAZZINI

- | | |
|----------------------------------|-----------------------------|
| 1 (8 oz.) pkg. spaghetti | 2 c. chicken broth |
| 3 c. cooked, cubed chicken | 1 can cream of chicken soup |
| 4 Tbsp. butter | 1 c. grated Cheddar cheese |
| 1 small can mushrooms,
sliced | 2 tsp. salt |
| 1/4 c. chopped onion | 1 tsp. lemon juice |
| 1/4 c. flour | 1/8 tsp. pepper |
| | 1/4 c. Parmesan cheese |

Cook spaghetti in boiling salt water. Drain and layer a small amount in bottom of a 2 1/2 quart casserole. Then layer with cubed chicken, mushrooms, onion, Cheddar cheese, flour, salt, pepper and Parmesan cheese. Repeat till all ingredients are used up. Heat on top of stove the chicken soup and broth. Beat until smooth, top with butter and bake at 325° for 2 hours, covered. If it should bake a little dry, add a little more broth.

Marie Bowerman

CHICKEN BREASTS - THIGHS

6 or 8 chicken breasts,
boned
1 can dried beef
1 small carton sour cream

6 or 8 slices hickory smoked
bacon
1 can mushroom soup

Roll the breasts in dried beef and bacon. Cover with 1 can mushroom soup and sour cream mixed together. Let set overnight. Bake at 275° for 2-3 hours, covered for half the time. Then, uncover for remainder of the baking time.

Mary Jones (Mrs. John Paul Jones), Former Pastor's Wife

CHICKEN PUFF

1/4 c. butter or margarine
1/4 c. flour
1 c. milk
1/4 tsp. basil
3/4 tsp. salt
Dash of pepper
Dash of red pepper

3 well-beaten egg yolks
1/4 tsp. finely chopped
parsley
1 Tbsp. chopped pimiento
1 1/2 c. chopped, cooked
chicken
3 stiffly beaten egg whites

Melt butter; blend flour. Stir milk in gradually. Add seasonings and cook until thick, stirring constantly. Remove from heat. Stir in yolks, parsley, pimiento, and chicken. Cool to lukewarm. Fold in egg whites. Pour into 1 1/2 quart casserole. Bake in 350° oven for 35-40 minutes, or until knife inserted comes out clean. Makes 6 servings.

J. Wilbur Yates, Pastor

BARBECUED RIBS

3 lb. ribs, cut in pieces
1 Tbsp. liquid smoke
1 c. catsup
1/4 c. Worcestershire
sauce

1/4 c. lemon juice or 1
lemon slice
1 tsp. salt
1 tsp. chili powder
1 c. water
1 tsp. celery seed

Place ribs in shallow pan, meaty side up. Brush with liquid smoke. Roast in hot oven at 450° for 30 minutes. Combine remaining ingredients; heat to boiling and pour

over ribs. Continue baking in 350° oven for 1 hour or until tender. Baste with sauce every 15-20 minutes. Serves 5-6.

The secret of their extra flavor is a tablespoon or 2 of liquid smoke.

J. Wilbur Yates, Pastor

ITALIAN SPAGHETTI

1 c. sliced onions	1 (3 oz.) can sliced mushrooms and juice
1 clove garlic, minced	1 (8 oz.) can tomato sauce
1 lb. ground beef	1 (6 oz.) can tomato paste
2 Tbsp. salad oil	2 tsp. salt
1 c. diced celery	1/4 tsp. pepper
3/4 c. green pepper	
1/2 c. sliced stuffed olives	

Combine onions, garlic, ground beef and salad oil in pressure pan; drain fat off. Add remaining ingredients; stir. Heat to 15 pounds pressure. Cook 20 minutes. Reduce pressure under cold water. Serve over cooked spaghetti. Cooked in pressure pan, it only takes 20 minutes. Serves 6-8.

J. Wilbur Yates, Pastor

STUFFED PEPPERS

8 medium peppers (precook)	1 (8 oz.) can tomato sauce
1 lb. ground beef	1 tsp. Worcestershire sauce
1/2 c. chopped onion	3/4 tsp. salt
1 1/2 c. corn (fresh or canned)	2 c. shredded sharp cheese

Brown meat and onion; add next 5 ingredients. Simmer and add cheese until melted through. Stuff peppers and place in baking dish. Fill dish with 1/4 to 1/2 inch water or use part tomato sauce. Bake uncovered at 350° for 30 to 40 minutes.

Janet Goen

CRAZY CABBAGE

1 1/4 lb. hamburger
1 medium sized onion
1 c. rice (uncooked)

1 small head cabbage, cooked
1 pt. tomato juice
Green pepper

Fry hamburger and onion and pepper. Add to cooked cabbage and cooked rice. Add juice and bake at 350° for 1/2 hour.

Imogene Mavis

CHINESE CASSEROLE

1 lb. ground beef or
hamburger

1 small onion, browned with
meat

Take off grease. Add:

1 can mushroom soup and
1 can cream of chicken
soup

1 c. Minute rice (uncooked)
1 c. chopped celery
1 1/2 Tbsp. soy sauce

Bake 1 hour at 350°.

Imogene Mavis

MOCK SPRING MUSHROOMS

1 can cream of mushroom
soup

1 (8 oz.) can mushrooms
(bits and pieces)

2 eggs

3 Tbsp. flour

30 Ritz crackers (tube),
crushed

Combine and let set overnight in the refrigerator.
Form into 2-inch patties. Fry in oleo.

Evana Brill, Betty Brown

SAUSAGE - BROCCOLI BAKE

1 lb. bulk pork sausage
2 beaten eggs

2 c. soft bread crumbs

1 (8 oz.) can water
chestnuts, drained
and sliced

2 tsp. prepared mustard

1 (10 oz.) pkg. frozen,
chopped broccoli, cooked
and drained

3/4 c. dairy sour cream

1/4 c. mayonnaise or salad
dressing

1 tsp. dried parsley flakes
(opt.)

In skillet, cook sausage till browned; drain off fat. In bowl, combine eggs, bread crumbs, water chestnuts, broccoli and sausage; mix well. Turn mixture into an 8x8x2 inch baking pan. Bake uncovered at 350° for 35 minutes. Combine sour cream, mayonnaise and mustard; spread over sausage mixture. Sprinkle parsley. Bake 5-7 minutes longer. Makes 6 servings.

Leslie Current

SAUSAGE BISCUIT

1 lb. bulk sausage	4 c. Bisquick mix
1/2 lb. or 12 oz. mild Cheddar cheese, grated at room temperature	Small amount of ground red pepper, if desired

Mix enough water with the above ingredients to form into balls. (It takes about 1/2 cup of water.) Put on baking sheet. Bake at 400° for 10-12 minutes. (The sausage balls can be frozen for baking later.)

Louise Schock

SAUERKRAUT AND PORK CHOPS

1 (16 oz.) jar old fashioned sauerkraut	3 pork chops 1 stick oleo
---	------------------------------

Cook sauerkraut; pour off water. Brown chops in oleo, cover with sauerkraut and simmer for 30 minutes. Add a little water, as needed. Serve with boiled potatoes.

Tina VanStraten

SPANISH PORK CHOPS

6 pork chops, 1 inch thick	1 onion, sliced thin
1 can tomato soup	Lawry's seasoning salt
1 green pepper, sliced thin	

Place chops in flat pan or casserole. Put 1 slice of pepper and 1 of onion on each chop. Season well with seasoning salt. Pour soup on top and bake at 325°F. for 2 hours or till tender.

Martha Johnson

GLORI-FRIED CHOPS

4 pork chops or 5 lamb chops (1/2 inch thick)	1 (10 1/2 oz.) can mushroom soup or celery soup
Salt and pepper	

Preheat skillet to 325°. Brown chops on both sides. Season chops with salt and pepper. Cover with soup. Reduce heat to simmer. Cover and simmer 15-20 minutes or until fork tender. Makes 4-5 servings.

BAKED PORK CHOPS

6 medium pork chops	6 slices lemon
Salt and pepper to taste	1/2 to 3/4 c. brown sugar
3 slices onion	

Arrange pork chops in baking dish, salt and pepper. Place slice of onion, then a slice of lemon on each pork chop. Sprinkle brown sugar over chops. Place in oven preheated to 350° for 50 minutes.

Diane Davis Manon

ZUCCHINI - SAUSAGE CASSEROLE

1 medium onion, diced	1 (No. 2) can tomatoes
1/3 c. mushrooms, diced	2 medium zucchini, sliced
1/3 c. green pepper, diced	1/2 tsp. salt
2 Tbsp. olive oil or cooking oil	1/8 to 1/4 tsp. Italian seasoning
1 lb. sausage, browned, drained and crumbled	1/8 tsp. pepper

Saute onion, mushrooms and green pepper in oil. Add sausage which has been browned and drained, put in a large pan. Add chopped tomatoes, zucchini and seasonings; bring to a boil, then simmer until the zucchini is tender.

Diane Davis Manon

SWEDISH HALL BALLS IN BROWN SAUCE

1 lb. ground ham	2 well-beaten eggs
1 1/2 lb. ground pork	1 c. milk
2 c. bread crumbs	

Combine and mix together thoroughly. Form into small balls about the size of golf balls. It should make approximately 32 balls. Place in shallow baking pan.

1 1/2 c. brown sugar	1/2 c. vinegar
1 tsp. dry mustard	1/2 c. water

Combine and stir until sugar is dissolved. Pour over meat balls. Bake in preheated slow oven (325°) for 30 minutes. Turn each ball to thoroughly coat with sauce, and bake 30 more minutes. These balls freeze well.

Jan Barber

KRAUT AND CHOPS

Drain sauerkraut and layer in pan; cover with onion rings and strips of partially cooked bacon drained of fat. Brown thick chops first, then layer over bacon and cover with sauerkraut and onion rings. Bake 1 1/2 to 2 hours at 350°.

Ruth Leeke

HAM BALLS

1 lb. ground ham	A little pepper
1 lb. ground fresh pork	1/2 c. milk
1 small onion, chopped	1/2 c. bread crumbs
2 eggs	

Mix together and make into walnut size balls; bake at 400° for 20 minutes.

Sauce:

1 c. brown sugar	1 Tbsp. dry mustard
1/2 c. white sugar	1/3 c. vinegar

Mix and pour over balls and bake at 350° for 30 minutes. Makes about 20 balls.

Dorthea Snapp

HAM LOAF

3/4 lb. smoked ham	1/2 c. tomatoes or tomato
1 lb. lean pork (ground)	sauce
1 egg	1/2 c. bread crumbs
1/2 c. milk	Pepper

Mix together and put into a greased loaf pan. Bake 2 1/2 to 3 hours slowly. Serves 8.

Florence Bassett

POLISH SAUSAGE STEW (Crock Pot)

1 can cream of celery soup	1 (27 oz.) can drained
1/3 c. packed brown sugar	sauerkraut

Combine above in crock pot, then add:

1 1/2 lb. Polish sausage, cut in 2 inch pieces	4 medium potatoes, cubed 1 c. chopped onion
---	--

Cook for 8 hours on low or 4 hours on high. Spoon off excess fat and add 1 cup shredded Monterey Jack cheese.
Jeannie Zee

SIMPLE ROAST

1 (4-5 lb.) shoulder roast or chuck roast	2 Tbsp. Worcestershire sauce
2 Tbsp. vegetable oil	1 tsp. dried whole rosemary
1/2 c. catsup	1 tsp. salt
1/2 c. water	2 medium onions, thinly sliced
1/4 c. red wine vinegar	5-6 medium potatoes, peeled and halved

Brown roast on all sides in hot oil in a large Dutch oven. Combine next 6 ingredients; pour over roast. Add onions, cover and simmer 2 hours. Add potatoes; cover and cook 30-45 minutes or until tender. Yields 8-10 servings.

Marilyn Johnson

STEAK-VEGETABLE POCKETS

3/4 lb. beef top round steak	8 pea pods, halved crosswise
1 1/2 c. thinly sliced broccoli	6 fresh mushrooms, sliced
1 small carrot, thinly sliced	1 small tomato, chopped
1 small onion, sliced	3 Tbsp. soy sauce
1/2 green pepper, cut into strips	1 1/2 tsp. cornstarch
3 Tbsp. cooking oil	4 pita bread rounds, halved
	1/2 c. shredded Cheddar cheese

Slice beef thinly across the grain into bite-size strips. In wok, stir-fry broccoli, carrot, onion, and green pepper in 1 tablespoon hot oil for 7 minutes. Add pea pods, mushrooms, and tomato; stir-fry 2 minutes. Remove vegetables. Stir-fry beef in remaining oil for 3 minutes. Combine 1/4 cup cold water and soy sauce; blend in cornstarch. Add to wok. Cook and stir till bubbly. Return vegetables to wok; heat through. Spoon mixture into pita bread; top with cheese. Serves 4.

Alaina Ring

CUBE STEAKS IN BROWN GRAVY

2 Tbsp. margarine	1 Tbsp. vinegar
2 Tbsp. onion	2 tsp. packed brown sugar
1 c. water	4 cube steaks
1 env. brown gravy mix	

Melt 2 tablespoons margarine in electric skillet. Fry steaks until brown, take out of pan. Put 2 tablespoons onion in skillet, cook until brown. Turn heat down, add water, an envelope of brown gravy mix and vinegar and brown sugar; mix well. Add steaks and cook 15 minutes. Serves 4.

Mrs. Christine Brand

BAKED CUBED STEAKS

4 medium cubed steaks	1/2 tsp. salt
1 egg	1 can Campbell's cream of mushroom soup
1 Tbsp. milk	
1 c. flour	

Add milk to beaten egg. Roll meat in egg mixture, then in flour and salt. Knead flour into meat. Melt 1 tablespoon shortening in frying pan and brown meat well. Place in square baking dish. Mix soup with 3/4 can milk and pour over meat. Bake at 350° for about 40 minutes.

Debra Shultz

FLANK STEAK

3 Tbsp. fat

3 Tbsp. flour

Brown steak in fat, then add flour. Then add:

2 c. water

1 c. sliced onion

1 c. catsup

1/2 c. celery

1 Tbsp. soy sauce

1 small can mushrooms

Simmer for 1 to 1 1/2 hours. Sooper good.

Jeannie Zee

FLANK STEAK MARINADE

1 Tbsp. salad oil

1/2 c. chopped onion

2 Tbsp. catsup

1/4 tsp. garlic powder

2 tsp. soy sauce

Pierce meat with a fork. Marinate 8-12 hours. Broil 5 minutes on each side. Cut meat very thin at an angle across grain.

Marie Bowerman

SWISS STEAK

Have Swiss steak tenderized at the meat market. Cut in serving pieces and drench in flour. Salt and pepper to taste. When browned on both sides in hot oil; then remove to baking roaster and add 1 can of Franco-American beef and mushroom gravy and 2 cans of water. Bake covered at 350° for 3 hours or till fork tender. If it should bake a little thick, add a little more water to the gravy.

Marie Bowerman

SUKIYAKI

- | | |
|--|--|
| 1 lb. round steak, sliced thin | 1 (8 oz.) can bamboo shoots |
| 1/2 lb. mushrooms, sliced thin, or 1 small can | 3 Tbsp. water |
| 1 bunch green onions, cut 1 1/2 inches long | 1/3 c. soy sauce |
| 3 stalks celery, sliced | 1 chicken bouillon cube, dissolved in 1/2 c. hot water |
| | 3 c. cooked rice |

Cut steak into 2 x 1/2 inch pieces and brown. Add rest of ingredients except rice. Simmer until vegetables are tender, about 15 minutes. Serve on rice or noodles. Also bean sprouts may be added.

Flossie Cable

PEPPER STEAK WITH RICE

- | | |
|---|--------------------------------------|
| 1 1/2 lb. round steak, cut into 1x3 inch strips | 1 c. celery, diced |
| 2 Tbsp. shortening (Crisco) | 1 tsp. mustard |
| 1 large onion, minced | 2 c. water (or enough to cover meat) |
| 1/2 tsp. garlic salt | 3 beef bouillon cubes |
| 3 large green peppers, cut in strips | 1/2 c. catsup |
| Salt and pepper | 3 Tbsp. soy sauce |
| | Flour |

Have round steak run through meat tenderizer at meat market. Flour. Melt shortening in skillet and add floured beef strips. Brown slowly over low heat, salt and pepper to taste. Add onion, garlic salt, celery, water, soy sauce, catsup, mustard, bouillon cubes and 1 of the green peppers. Cover and simmer for 45 minutes, then add remaining green peppers; simmer 15 minutes more. Make a paste of flour and water and add for thickening. Serve over hot rice. Serves 6. (May make ahead and freeze. However, if you do, leave out the last 2 peppers and thickening until reheating to serve.)

Adair Shultz

STEAK ROLL

- | | |
|--|-------------------------|
| 1 1/2 lb. round steak,
cut 1/2 inch thick | 2 tsp. prepared mustard |
|--|-------------------------|

Filling:

- | | |
|-------------------------------|-------------------------|
| 2 c. egg noodles, cooked | 1/2 tsp. salt |
| 1 egg, beaten | 2 tsp. prepared mustard |
| 1/2 c. crushed corn
flakes | 2 tsp. salt |
| | Pepper to taste |
| 3 Tbsp. fat | 1/2 c. water |

Wipe the steak, pound well on both sides. Season with 1/2 teaspoon salt and pepper to taste. Spread 2 teaspoons mustard on entire surface. Make a filling for the roll by mixing the ingredients as in order given. Fill the roll with the mixture and roll as for jelly roll. Fasten with toothpicks and brown on all sides, with a small amount of fat. Place in either a Dutch oven or a pressure cooker. In Dutch oven cook 1 hour; in pressure cooker, cook 20 minutes.

Louella Mavis

SHOGUN TUNA

- | | |
|-----------------------------------|------------------------|
| 2 cans water packed tuna | 1/2 sliced red pepper |
| 1/4 c. honey | 1/2 c. vinegar |
| 1 Tbsp. Tamari sauce | 1 Tbsp. arrowroot |
| 3 scallions, sliced
diagonally | 1 lb. bean sprouts |
| 1 c. fresh pineapple | 1/2 c. pineapple juice |
| 1/2 sliced green pepper | 1 Tbsp. oil |
| | Slivered almonds |

Combine in saucepan the honey, Tamari sauce, 4 scallions, pineapple, peppers, vinegar and arrowroot. Simmer for 4 minutes; add tuna in chunks. Saute in a wok 1 tablespoon oil and 2 scallions till crisp. Serve tuna mixture over sprouts. Garnish with almonds.

Karen Strahm

BEEF STROGANOFF

2 lb. lean sirloin or round steak	A little garlic salt
4 Tbsp. butter	1 tsp. salt
1 small can mushrooms	Pepper
1/2 c. tomato juice	1 can cream of mushroom soup
	1 c. sour cream (added last)

Saute mushrooms in 2 tablespoons butter; remove and add last. Brown meat then add the 1/2 cup tomato juice and garlic salt. Cook 1 hour on low heat. Add soup and mushrooms and juice. Add 1 cup sour cream. Serve over Chinese noodles or rice.

Iva Potter

BRAZILIAN BEEF STEAKS

Use 2 pounds round steak, tenderized. Mix:

1/4 c. flour	1 tsp. salt
1/8 tsp. pepper	

Dip meat into this mixture.

4 Tbsp. oil	1 1/2 c. solid packed tomatoes
3/4 c. chopped onion	1/2 c. peanut butter
1 c. beef or chicken broth	

Brown steak in oil; remove, then saute onion in the oil. Add tomatoes. Cook over low heat 15 minutes; add broth and peanut butter and meat; cook until tender. Can be cut in serving pieces or cut in strips and serve on Chinese noodles or rice.

Iva Potter

BEEF CANTONESE

2 lb. beef boneless chuck, tip or round, cut into 1-inch cubes	1 (11 oz.) can mandarin orange segments, drained (reserve syrup)
1 small onion, chopped (about 1/4 c.)	1/3 c. soy sauce
3 Tbsp. shortening	1/2 tsp. ground ginger
1 1/2 c. water	2 Tbsp. cornstarch
	1/4 c. cold water

- | | |
|---|--|
| 1 small green pepper, cut
into strips | 4 medium stalks celery or
celery cabbage, cut
diagonally into 1/2 inch
pieces |
| 8 oz. mushrooms, sliced
(about 3 c.) | |
| 1 (8 oz.) can water
chestnuts, drained, sliced | |

Cook and stir beef and onion in shortening in 10-inch skillet over medium heat until onion is tender; drain. Add 1 1/2 cups water, the reserved orange syrup, soy sauce and ginger.

Oven Method: Pour into ungreased 3-quart casserole or 13x9x2 inch baking dish. Cover and cook in 325° oven until beef is tender, 1 3/4 to 2 hours. Mix cornstarch and 1/4 cup water; stir into beef mixture. Stir in green pepper, mushrooms, celery and water chestnuts. Cover and cook until celery is crisp-tender, 10-15 minutes. Fold in orange segments just before serving.

Range Top Method: Heat to boiling; reduce heat. Cover and simmer until beef is tender, about 1 1/2 hours. Mix cornstarch and 1/4 cup water; stir into beef mixture. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute; reduce heat. Stir in green pepper, mushrooms, celery and water chestnuts. Cover and cook until celery is crisp-tender, 5-7 minutes. Fold in orange segments. Makes 6 servings. Serve over rice, egg noodles or chow mein noodles.

Janet Goen

MEXICAN HOMINY SKILLET

- | | |
|--|---|
| 1 lb. ground beef | 1/2 env. (2 Tbsp.) chili
seasoning mix |
| 1 (16 oz.) can yellow
hominy, drained | 2 Tbsp. dry onion soup mix |
| 1/4 c. chopped green
pepper | 1/2 c. (2 oz.) shredded
natural Cheddar cheese |
| 1/4 c. water | |

In skillet, brown beef; drain off fat. Stir in hominy, green pepper, water, chili seasoning and soup mix. Cook and stir until heated through, about 5 minutes. Sprinkle cheese over meat; cover and cook until cheese melts.

Mrs. Christine Brand

BEEF MACARONI CASSEROLE

3/4 c. elbow macaroni	1/4 c. milk
1/2 lb. ground beef	1 can vegetable beef soup,
1/4 c. chopped onion	undiluted
1 small clove garlic, minced	Dash of pepper
	1/2 c. grated American cheese

Heat oven to 375°. Cook macaroni in boiling, salted water until tender. Drain and rinse. Meanwhile saute beef, onion and garlic in skillet until meat is brown and onion is tender. Combine beef mixture, macaroni, soup, milk, and pepper in a 1-quart casserole. Top with cheese. Bake 25 minutes or until hot. Makes 4 servings.

Donna McDaniel

BEEF AND BEANS CASSEROLE

1 lb. ground beef	1 tsp. salt
1 (16 oz.) can pork and beans	3/4 c. barbecue sauce
2 Tbsp. brown sugar	1 tsp. minced onion
1 can biscuits	1 c. grated cheese

Brown and drain beef. Stir in salt, pork and beans, barbecue sauce, brown sugar and onion. Heat until bubbly. Cut biscuits in halves and place around the edge, cut side down. Sprinkle with cheese and bake at 375° for 25-30 minutes or until biscuits are golden brown.

Blanche Baker

BEEF SPAGHETTI

1 1/2 lb. chuck roast	1 (6 oz.) can tomato paste
2 Tbsp. olive oil	4 cans water (paste can)
1 clove garlic, crushed, or garlic salt	1/4 tsp. pepper
1 pkg. onion soup mix	1 tsp. sugar
	Dash of Tabasco sauce
	1/2 to 3/4 lb. twisted spaghetti

1. Cut meat into small long pieces (size of finger).
2. Cook in olive oil until meat loses its red color. 3. Add garlic, onion soup, tomato paste, water, pepper, sugar and

Tabasco sauce. 4. Cover; simmer about 1 1/2 hours or until the sauce is fairly thick. Stir occasionally. 5. Cook spaghetti until tender; drain. 6. Serve meat and sauce over spaghetti. Grated cheese can be added, if desired. Add a salad and hot hard rolls for a good meal.

Regena Souder

BURGER NOODLE BAKE

1 lb. ground beef	1 (3 oz.) pkg. cream cheese
1/2 lb. ground pork	2 Tbsp. sugar
2/3 c. chopped onion	2 tsp. Worcestershire sauce
2 cans condensed tomato soup	1 1/2 tsp. salt
	8 oz. noodles, cooked and drained

Brown meats and onion until tender. Add soup, cheese, sugar and seasonings. Simmer 15 minutes. Combine cooked noodles and meat sauce. Bake in dish at 350° for 20 to 30 minutes.

Janet Goen

HAMBURGER HOT DISH

1 lb. hamburger	1 can red kidney beans
3 medium potatoes	1 can tomato soup
2 large onions	

Layer potatoes, ground beef, onions, and beans. Repeat layers. Pour can of tomato soup over. Do not stir. Cover and bake at 350° for 1 hour.

Karen Atkinson

SKILLET DINNER

1 lb. ground chuck	2 large potatoes, sliced thin
3 c. shredded cabbage	1 onion, sliced
3 c. thinly sliced carrots	Salt to taste

Place in frypan by layers. Cover with 4 slices of Cheddar cheese. Cover and simmer for 45 minutes or until tender.

Martha Quance

SKILLET SUPPER

1/2 lb. hamburger	1 medium onion
2 Tbsp. shortening	1 1/4 tsp. salt
4 small potatoes	1/8 tsp. pepper
2 medium carrots	1/2 c. water
2/3 c. Pet milk	

Brown hamburger slowly in skillet with shortening. Put vegetables through medium knife of food chopper, then add to browned meat along with salt, pepper and water. Cover and cook slowly for 20 minutes or until vegetables are tender. Stir occasionally. Then add Pet milk and continue cooking, uncovered, for about 3 minutes longer or until thick. Serves 4.

Janet McKean

HAMBURGER CASSEROLE

1 1/2 c. uncooked macaroni, cooked as directed, and drained	1 can mushroom soup 2/3 c. milk 1 c. Velveeta cheese, cubed
---	---

Mix together the soup, milk and cheese and heat in pan.

1 c. Mozzarella cheese, shredded	1 lb. hamburger, browned and seasoned with salt, pepper, and oregano to taste
1/2 (10 1/2 oz.) can pizza sauce	

Mix all together into casserole. Top with additional Mozzarella cheese. Bake at 350° for 45 minutes.

Flossie Cable

QUICK MANICOTTI

1 pkg. manicotti shells	1 c. Mozzarella cheese, shredded
1 lb. ground beef	1/4 c. mayonnaise
Onion salt	1 (15 1/2 oz.) jar spaghetti sauce
1 c. cottage cheese	
1/2 tsp. salt	

Cook shells; rinse in cold water and drain. Brown ground beef, add cottage cheese, Mozzarella cheese, onion

salt, salt and mayonnaise. Stuff shells. Arrange in 9x13 inch pan; pour spaghetti sauce over shells. Cover and bake 15 minutes. Uncover and bake 10 minutes in 425° oven.
 Barb Kessler

HAMBURGERS IN A SAUCE

1 lb. ground chuck	1 tsp. salt
1 egg	1/4 tsp. pepper
1 tsp. onion, chopped	1 tsp. soft butter

Sauce:

1/2 c. catsup	1 Tbsp. Worcestershire sauce
1/2 c. water	

Mix meat, egg, onion, salt, and pepper together and form into patties; flour and brown in the butter. Place patties in baking dish. Mix sauce and pour over patties and bake at 325° for 20 minutes.

Nona Cooper

CHEESEBURGER CASSEROLE

6 medium potatoes, cooked and cubed	1/4 tsp. pepper
1/4 c. butter (or margarine)	1/4 tsp. paprika
1/4 c. flour	4 Tbsp. steak sauce
2 c. milk	1 lb. ground beef
2 tsp. salt	6 slices process American cheese

Spread potatoes in buttered 8x12 inch shallow baking pan. In a 2-quart saucepan, melt butter. Stir in flour. Cook, stirring constantly for 2 minutes. Add milk, seasonings and 2 tablespoons steak sauce. Cook, stirring occasionally until thickened. Pour sauce over potatoes. Mix beef with remaining 2 tablespoons steak sauce. Form 6 patties. Arrange on top of sauce. Bake in preheated 375° oven for 20 minutes, or until hot and bubbly. Place cheese slices over meat patties. Continue baking for 5 minutes, or until cheese is melted. Serves 4-6.

Phyllis Kummer

BAKED BEEF STEW

2 lb. lean stew meat, cut up	6-8 ribs of celery
2 or 3 medium onions, cut up	1 (No. 1) can peas (opt.)
1 bunch carrots, cut	2 (No. 1) cans tomatoes or 1 large can tomato puree and 1 c. water
4-6 medium potatoes, quartered or cubed	1/2 c. tapioca
1 tsp. salt	1/4 tsp. pepper

Stir and mix all together. Bake 3 hours in tightly covered casserole at 375°. Reduce to 250° and bake another hour. Do not uncover until time is up.

Jeannie M. Zee

SIX-LAYER DINNER (Serves 6)

3 c. sliced, pared potatoes	1 c. sliced carrot
1 (17 oz.) can whole kernel corn, drained	1 1/2 tsp. salt
1 medium onion, sliced	1/8 tsp. pepper
1 lb. ground beef	1 (16 oz.) can (2 c.) tomatoes, cut up

In 3-quart casserole, layer potatoes, corn, onion, ground beef, and carrot, seasoning each layer with salt and pepper. Pour tomatoes over all. Cover and bake at 350° for 1 3/4 hours or until vegetables are tender.

Mrs. Christine Brand

SPANISH GOLF BALLS (Serves 6)

1 1/2 lb. ground beef	1/2 tsp. salt
1/2 c. long grain rice	1 can condensed tomato soup
1/2 c. chopped onion	1 soup can water (1 1/4 c.)
1/2 c. chopped green pepper	

Combine first 5 ingredients. Shape into 24 meat balls; place in 2-quart casserole. Blend soup and water; pour over meat balls. Cover and bake in 350° oven for 1 1/2 hours.

Mrs. Christine Brand

MEAT LOAF WITH SPICY TOMATO SAUCE

4 slices bread	1/4 tsp. pepper
1/2 c. warm water	1 Tbsp. chopped parsley
1/3 to 1/2 c. minced onion	or 1 1/2 tsp. dried parsley
1/4 c. finely chopped green pepper	2 eggs
1 tsp. salt	1 1/2 lb. ground beef
	1/2 lb. ground lean pork

Soften bread in warm water in large mixing bowl. Add onion, green pepper, salt, pepper, parsley and eggs; mix well. With a fork, work beef and pork into mixture. Shape into loaf and place in a greased, shallow baking dish.

Sauce: Combine -

1/2 c. brown sugar	4-6 drops Tabasco
(8 oz.) can (1 c.) tomato sauce	1/4 tsp. salt
1 Tbsp. prepared mustard	5 whole cloves
	1/4 c. water

Pour over meat loaf and bake in 350° oven for about 1 1/2 hours. Spoon sauce over loaf frequently until last 15 minutes. If sauce becomes too thick, add a little water. Remove fat from sauce before serving.

Ginger Post

MEAT LOAF

1/2 lb. ground beef	1/2 (8 oz. can) tomato sauce
1 c. cracker crumbs	1 egg
1/2 tsp. onion powder	1/4 tsp. oregano
1/4 tsp. salt	1/4 tsp. chili powder
1/4 tsp. pepper	

Mix all ingredients together and put into a loaf pan.

Sauce:

1/2 can tomato sauce	2 Tbsp. brown sugar
1 tsp. mustard	

Mix and top meat loaf with half & half last half hour of cooking time. Bake at 350° for 1 1/2 hours.

Flossie Cable

GLAZED MEAT LOAF

1 1/2 lb. ground beef	1 tsp. Worcestershire sauce
3/4 c. oats (quick-cooking)	1/8 tsp. pepper
1/2 c. milk	1/2 c. brown sugar, packed
1/4 c. fine chopped onion	1/4 c. vinegar
1 egg, slightly beaten	1/2 tsp. dry mustard
1 tsp. salt	1 tsp. Worcestershire sauce

Combine first 8 ingredients in large bowl; blend well. Press into 9x5x3 inch pan or 6 muffin cups. Combine remaining ingredients; mix well and spoon over meat loaf. Bake at 350° for 45-50 minutes for pan loaf and at 350° for 25-30 minutes for muffin cups.

Mrs. Christine Brand

BISCUIT BURGERS

3/4 lb. ground beef	Mustard, ketchup and pickle relish
1 tsp. seasoned salt	
1 Tbsp. cooking oil	5 slices onion
1 pkg. refrigerated biscuits (10 per pkg.)	5 slices process American cheese

Combine ground beef and salt. Shape into 5 patties. Brown in hot oil; drain. On lightly floured surface, roll each biscuit to a 5-inch circle. Spread 5 of the circles with a little mustard and catsup. Place beef patty on each; top with pickle relish and onion slice. Moisten edges and cover with remaining biscuit circles. Press edges together with a fork, prick tops. Bake on a greased baking sheet in a 375° oven for 15-17 minutes. Place cheese slice atop each; return to oven to melt cheese. Serves 5.

Mrs. Christine Brand

HAM LOAF

1/2 lb. ground beef	1 c. milk
1 lb. ground ham	1 c. corn flakes
1 egg	1 tsp. salt
1/2 small onion	

Mix together and bake at 350° for 1 hour. Cook potatoes and carrots until done, then put around ham loaf and use juice from carrots and potatoes over all; brown for 25-30 minutes.

Janet Goen

MEAT LOAF PUFF

1 slightly beaten egg	1 tomato, sliced
1/2 c. soft bread crumbs	4 slices process American cheese
1/2 c. chopped onion	1 c. dairy sour cream
1 1/2 tsp. salt	3/4 c. sifted all-purpose flour
1/2 c. milk	3 egg yolks
1/8 tsp. pepper	1/2 tsp. salt
1 1/2 lb. ground beef	3 stiffly beaten egg whites
Dash of pepper	

Combine first 6 ingredients; add beef and mix well. Press in 8x8x2 inch baking dish. Bake at 350° for 25 minutes; drain. Top with tomato and cheese slices. In small mixer bowl, combine sour cream, flour, egg yolks and remaining salt and pepper. Beat till thick and creamy. Fold in beaten egg whites, pour over cheese slices; return to oven for 30 minutes or until brown. Cool 5 minutes.

Mrs. Christine Brand

PENNY-WISE SKILLET SUPPER DISH

1 Tbsp. butter or margarine	1 Tbsp. prepared mustard
4 frankfurters, sliced like pennies	1 Tbsp. cider vinegar
1/2 pkg. (3 Tbsp.) onion soup mix	1 (1 lb. 10 oz.) can pork and beans in tomato sauce
1/4 c. water	1 (8 oz.) can kidney beans, drained
1/2 c. catsup	

In skillet, heat butter or margarine. Brown sliced frankfurters and stir in remaining ingredients. Simmer in covered skillet 30 minutes. Makes 4-5 servings.

Gladys Mavis

VEGETABLE MEAT LOAF

Make a meat loaf or meat balls and fry in grease in skillet; remove from skillet and put into the center of a baking dish. Put about 1 1/2 tablespoons flour into remaining grease in skillet. Add juice of 1 can peas and 1 pint of tomato juice; bring to boil. Precook potatoes and carrots (amount you need). Arrange potatoes and carrots around meat, top with peas on top of all of this; add your tomato and pea juice. Bake at 350° for 1 hour.

Janet McKean

PORCUPINE MEAT BALLS

1 can mushroom soup	1 egg, slightly beaten
1 c. water	2 tsp. onion, grated
1 c. Minute rice	1/2 tsp. salt
1 lb. ground beef	Dash of pepper

Mix 1/2 cup soup and water; mix well. Add rest of ingredients; shape into 18 balls. Pour rest of soup over meat balls; place in skillet and cover to brown slowly, basting them occasionally, about 15 minutes. Garnish with parsley. Serves 6.

Mrs. Hazel L. Renner

MEAT BALL STROGANOFF

1 lb. ground beef	1 egg
1/4 c. fine bread crumbs (dry)	1 can mushroom soup
1/4 c. onion, chopped	1/2 c. sour cream
	Noodles

Mix beef, crumbs, onion, egg and salt. Shape into 16 meat balls. Brown in a skillet; pour off fat. Add soup and sour cream, 1/4 cup water. Cover and simmer 20 minutes, stirring often. Cook noodles as on package and serve with meat.

Karen Strahm

HAMBURGER CASSEROLE

1 small can corn	2 cans mushroom soup
1 1/2 lb. ground beef	2 slices bread, buttered and cubed
1 pkg. cooked noodles	
2 onions, chopped	

Mix all together and put into a Dutch oven with the bread cubes on top. Bake at 375° for 35 minutes.

Karen Strahm

CASSEROLE

Group I:

2 cans chicken noodle soup	1 c. Minute rice
1 can cream of mushroom soup	1 c. water
	1 small can mushroom stems and pieces

Mix together and let stand while cooking the following.

Group II:

1 1/2 to 2 lb. hamburger	1 c. diced onion
--------------------------	------------------

Do not salt; cook but do not fry. Mix Group I and Group II together in greased baking dish. Bake at 350° for about an hour. May be topped with French fried onions or crushed potato chips.

Kathryn Parker

QUICHE (KEESH) LORRAINE

1 stick or 1/2 packet pie crust mix	4 eggs
12 slices of bacon (1/2 lb.), crispy fried, crumbled	2 c. light cream (20%) or whipping cream
1 c. shredded natural Swiss cheese (4 oz.)	3/4 tsp. salt
1/2 c. minced onion	1/4 tsp. sugar
	1/8 tsp. cayenne red pepper

Heat oven to 425°. Prepare pastry for one 9-inch pie. Sprinkle bacon, cheese and onion in pastry lined pie pan. With rotary beater, blend remaining ingredients. Pour into pie pan and bake 15 minutes; reduce temperature to 300° and bake 30 minutes longer or until knife comes out clean. Let stand 10 minutes before cutting.

Jean Jackson

EASY ITALIAN CASSEROLE

1 lb. ground beef	1 (15 oz.) can tomato sauce
1/2 c. chopped onion	1 (4 oz.) can mushroom stems and pieces, drained
1 clove garlic, crushed	

1 tsp. sugar	2 c. Bisquick baking mix
1/2 tsp. dried oregano leaves	1/2 c. milk
1/2 tsp. dried basil leaves	1 egg
1/4 tsp. salt	8 slices process American cheese
1/4 tsp. pepper	1/4 c. grated Parmesan cheese

Cook and stir ground beef, onion, and garlic in 10-inch skillet over medium heat until beef is brown. Drain. Stir in tomato sauce, mushrooms, sugar, oregano, basil, salt and pepper. Heat to boiling, stirring constantly; reduce heat. Simmer uncovered, stirring occasionally, 10 minutes. Heat oven to 400°. Grease square pan, 9x9x2 inches. Mix baking mix, milk, and egg, spread half of the mixture in pan; top with 4 slices of cheese and sprinkle with Parmesan cheese. Spoon beef mixture over the cheese. Top with remaining cheese slices and sprinkle with Parmesan cheese. Drop remaining dough by spoonfuls onto the cheese. Sprinkle with paprika if desired. Bake uncovered until light brown, about 20 minutes. Serves 6 to 8.

Sharon Houlton

MEAT CASSEROLE

1/2 lb. beef	1 can cream of chicken soup
1/2 lb. pork	2/3 c. washed raw rice
1 small onion	1 large can mushroom pieces
1 can cream of mushroom soup	1/2 c. chopped celery

Cut meat in small pieces and brown with small, chopped onion. Stir in soups and water. Mix with rice and drained mushrooms and celery. Put in greased casserole and bake 1 1/2 hours at 350°.

Martha Quance

CHEESE CASSEROLE

9 slices bread, buttered and cubed	3/4 tsp. salt
1/2 lb. grated Nippy cheese	1/4 tsp. pepper
6 eggs	3/4 tsp. dry mustard
	3 c. milk

Put bread cubes in casserole; add grated cheese. Beat eggs and milk and seasonings. Pour over bread cubes and

cheese; let stand overnight in refrigerator. Use an 8x10 inch casserole. Bake at 350° for 1 1/2 hours. Chopped meat may be added.

Wendy Ginder

HAMBURGER - CABBAGE CASSEROLE

2 lb. hamburger	2 tsp. garlic salt
1 medium head cabbage, shredded	2 (scant) tsp. pepper
3 small cans tomato sauce	1 (8 oz.) pkg. grated Mozzarella cheese
1 small diced onion	

Brown hamburger and onion; lay shredded cabbage on top. Mix spices in tomato sauce; pour over cabbage and cook on low heat until tender. Top with cheese, cover until melted. I use my Dutch oven.

Donna McDaniel

SKILLET ENCHILADAS

1 1/2 lb. hamburger	1/2 c. grated cheese
1/2 c. chopped onion	1 c. milk
2 Tbsp. butter	1/2 c. sour cream
1 (4 oz.) can green chilies	1 Tbsp. flour
1/2 tsp. ground cumin or coriander	1 c. cooked vegetables (such as carrots, peas, green beans or limas)
6-7 inch tortillas	

Combine in the order given. Fill each tortilla with 1/4 cup mixture. Place on baking dish; pour 1 can of cream of mushroom or cream of celery soup over top. Sprinkle on grated cheese. Simmer 10-15 minutes.

Evelyn Simanton

LASAGNA CASSEROLE

1 lb. ground beef	1 (15 oz.) can Franco- American or Chef-Boy-Ar- Dee's spaghetti sauce and mushrooms
2 tsp. seasoned salt	
2 cloves garlic, crushed	
1/2 tsp. pepper	
1 large can tomatoes (3 1/2 c.)	1 pkg. spaghetti sauce mix (Lawry's)

3/4 lb. lasagna broad
noodles (12 of them)
1/2 lb. Mozzarella cheese
slices, or shredded

1/2 lb. dry (or regular
drained) cottage cheese
1/2 c. grated Parmesan
cheese

Brown ground beef and seasoned salt and pepper; add garlic. Simmer slowly for about 10 minutes. Stir in tomatoes, spaghetti sauce and spaghetti sauce mix. Cover and simmer 30 minutes.

Meanwhile, cook noodles in salted boiling water until tender, about 20 minutes. Drain and rinse. Heat oven to 350°. Pour 1/3 sauce into 9x13x2 inch pan; cover with noodles using 6 strips, 2 together. Cover lasagna with half of Mozzarella cheese and cottage cheese, then repeat layers, ending with meat sauce. Then top with Parmesan cheese. Bake about 30 minutes.

Loann Bassett

SALMON LOAF

1 (1 lb.) can salmon
1 c. milk
Salt and pepper to taste
1 Tbsp. chopped parsley

1 c. cracker crumbs
2 eggs, well beaten
2 tsp. lemon juice
2 tsp. minced onion

Flake salmon; add remaining ingredients. Bake in a greased loaf pan for approximately 45 minutes at 350°.

Blanche Baker

HADDOCK IN CASSEROLE

1 medium sized haddock (or
cod fillets)
1/4 c. flour
1 tsp. salt
1/2 tsp. pepper

4 small onions
1/2 c. oil or melted fat
2 c. canned tomatoes
1 1/2 c. fish stock

Skin the haddock and use the skin with head to make the fish stock. Cut the fish into pieces (fillets of haddock or cod may be used). Dip into the flour to which has been added the salt and pepper and cook for 10 minutes in the hot fat, turning to brown on both sides. Transfer the fish to a casserole. Add the onions to the hot fat and cook until they begin to turn yellow. Stir in the remainder of the flour. When this is golden brown, add the tomatoes and stock. If

fillets have been used, add water instead of stock; pour over fish in casserole and cover. Bake 1 hour at 350°. Serve in the casserole. Serves 4.

Louella Mavis

RICE WITH CELERY AND TUNA

4 stalks celery, diagonally sliced	1/2 tsp. basil
1 Tbsp. chopped onion	1/4 tsp. oregano
2 Tbsp. butter	1 (1 lb.) can tomatoes, reserve juice
2 1/2 c. water	1 c. raw rice
3/4 tsp. salt	2 (6 1/2 oz.) cans tuna, drained

Heat electric skillet to 225°. In skillet, combine celery, onion, butter, water, salt, basil, oregano and reserved juice. Bring to a boil; add rice and bring to second boil. Reduce heat to simmer and cook, covered, for 30 minutes, or until rice is fluffy. Add tomatoes and tuna. Heat, covered, to serving temperature. Reduce heat to warm for serving. Makes 6 servings. Tip may be seasoned with soy sauce.

TURKEY 'N DRESSING SKILLET DINNER

1/3 c. margarine	2 c. chopped, cooked turkey
1/2 c. shredded carrots	1 can cream of chicken soup
1/3 c. chopped onion	1 c. water
(8 oz.) pkg. corn bread stuffing mix	1 tsp. poultry seasoning
	1-2 Tbsp. parsley flakes

Heat skillet to 250°. Melt butter in skillet; add carrots and onion; saute until carrots are tender. Reduce heat to 225°. Stir in stuffing mix and turkey. In small bowl, combine soup, water and poultry seasoning. Stir in turkey mixture. Heat through, uncovered, about 10 minutes, stirring occasionally. Sprinkle with parsley. Reduce to warm for serving. Makes 4 to 6 servings.

Tip: One 8-ounce package herb seasoned stuffing mix may be used instead for corn bread stuffings. Omit the poultry seasoning.

SEAFARER'S CASSEROLE

Mix together:

4 c. cooked macaroni	1/4 c. chopped celery
1 can well drained tuna	1/4 c. chopped green pepper
1/4 c. chopped onion	1/4 c. chopped stuffed olives

Over this, pour the following Cheese Sauce:

1 large can evaporated milk	2 c. grated American cheese
1 Tbsp. mustard	1/3 c. mayonnaise (not salad dressing)

Mix and pour into buttered casserole. Bake at 350° for about 30 minutes.

Diana Congleton

TUNA NOODLE WITH PEAS

1 can cream of celery soup	1/4 c. chopped onion
1 c. milk	1 (8 oz.) pkg. noodles
2 c. water	1 (10 oz.) pkg. frozen peas
1/2 tsp. celery salt	2 (6 1/2 oz.) cans tuna,
1/2 tsp. dill weed	drained

In skillet, combine soup, milk, water, celery salt, dill weed and onion. Bring to a boil at 225°. Add noodles and bring to a second boil. Reduce heat to simmer and cook, covered for 30 minutes, or until noodles are tender. Stir in peas, cook, covered, an additional 10 minutes. Stir in tuna and heat to serving temperature. Reduce heat to warm for serving. Makes 6 servings.

TUNA SUPREME

1/4 c. butter or margarine	1 (10 oz.) pkg. frozen peas
1/4 c. chopped onion	and carrots, cooked
6 Tbsp. flour	Salt and pepper
3 c. milk	1 c. shredded American
1 (6 1/2 oz.) can tuna,	cheese
drained and flaked	

Heat electric skillet to 225°; add onion. Saute until crispy tender. Stir in flour, gradually stir in milk and cook,

stirring constantly, until thickened. Stir in tuna and vegetables. Season to taste. Sprinkle with cheese over top; cover just until cheese melts. Reduce to warm for serving. Serve over toast, waffles or corn bread. Makes 4-6 servings.

PAN-FRIED FISH

2 lb. fish fillets	1/2 c. flour, corn meal, or
1/2 c. milk	cracker crumbs
1 egg, slightly beaten	1/4 c. butter
Salt and pepper	

Wash and dry fish; cut into serving pieces. Combine milk with egg; dip fish in mixture. Coat with flour, corn meal or cracker crumbs. Sprinkle with salt and pepper. Preheat skillet to 325°. Melt butter; place coated fish fillets in skillet. Fry fish until golden brown, about 5-7 minutes. Turn fish only once. Makes 6-8 servings.

SPAGHETTI AND MEAT SAUCE

1 or 1 1/2 lb. hamburger	1 qt. tomato juice
1 onion	Salt and pepper to taste
1 can tomato paste	Thin spaghetti
Dash of Worcestershire sauce	

Brown hamburger and onion in skillet; add rest of ingredients except spaghetti. Simmer at least 1 hour. Cook thin spaghetti in salt water; drain. To serve, put spaghetti on individual plates and pour meat sauce over it. This saves making meat balls. The sauce can be made the day before, then all you have to do is heat sauce and cook spaghetti. A quick meal.

Mrs. Floyd Petty

LASAGNE

Cook 10 ounces lasagne noodles in boiling water until tender. Put in cold water to cool. Cook 1-2 pounds hamburger and 1 medium onion until done; drain off fat. Line 3x9x2 inch pan with noodles, spread hamburger layer over

noodles. Spread 3 cups cottage cheese over hamburger, then layer 5 or 6 slices of American or Velveeta cheese over cottage cheese. Sprinkle with Mozzarella cheese and Parmesan cheese. Pour 1/2 jar spaghetti sauce over all, another of noodles and rest of sauce. Top with Mozzarella cheese and Parmesan cheese. Bake at 350° to 375° for 30 minutes or until bubbly and cheese melts.

Ruth Leeke

LASAGNE

1 lb. ground beef	1/4 tsp. pepper
1 c. chopped onion (or 2 Tbsp. dry)	Salt
1 (1 lb.) can tomatoes	1/2 lb. lasagne noodles, cooked
1 (6 oz.) can tomato paste	2 (6 oz.) pkg. Mozzarella cheese slices
1/3 c. water	1/2 lb. Velveeta cheese, thinly sliced
1 garlic clove or 1/8 tsp. dry	1/2 c. grated Parmesan cheese
1 tsp. oregano	

Brown meat; add onion and cook until tender. Stir in tomatoes, tomato paste, water, garlic and seasonings. Cover and simmer 30 minutes. In a 12x8 inch baking pan, layer noodles, meat sauce and cheeses. Repeat layers, end with some sauce on top. Bake at 350° for 30 minutes. For Italian flavor, use Kraft cheeses.

Barb Chaille

BEEF-TOMATO DINNER

1 lb. ground beef	1 tsp. salt
2 Tbsp. minced onion	2 tsp. chili powder
1 Tbsp. parsley flakes	1 (4 oz.) can mushrooms and juice
1 (6 oz.) can tomato paste	1 (7 oz.) pkg. macaroni
3 c. water	

In electric skillet at 325°, brown meat and drain. Add all the ingredients except macaroni and bring to a boil. Reduce heat to 225°; add macaroni and bring to boil. Cover, reduce heat to simmer and cook for 20-25 minutes, or until macaroni is tender. Reduce heat to warm for serving. Makes 5 servings.

LIVER AND ONIONS IN GRAVY

Salt and pepper liver. Brown in small amount of Crisco. Cover each piece with slice of onion. Mix together:

1 can cream of celery soup	1 env. Lipton's "Cup-A-Soup"
2 Tbsp. flour	dry onion soup

Add small amount of water if needed and pour over meat and onions. Cover tightly and simmer about 1/2 hour.
Mary Welch

JON MAZETTI

1 mango	10 or 12 oz. noodles
1 large onion	1 (4 oz.) can mushrooms
1 lb. ground beef	1 can Campbell's tomato soup
1 lb. bulk fresh sausage (not seasoned)	

First, brown the meat. Drain off fat; place meat in mixing bowl, then brown the onion, mango and mushrooms in butter. Place with meat in mixing bowl. Cook noodles and add to meat and other ingredients; mix all together. Place in greased baking dish and bake at 350° for approximately 45 minutes. Good with garlic toast.
Myrtle See

SPAGHETTI

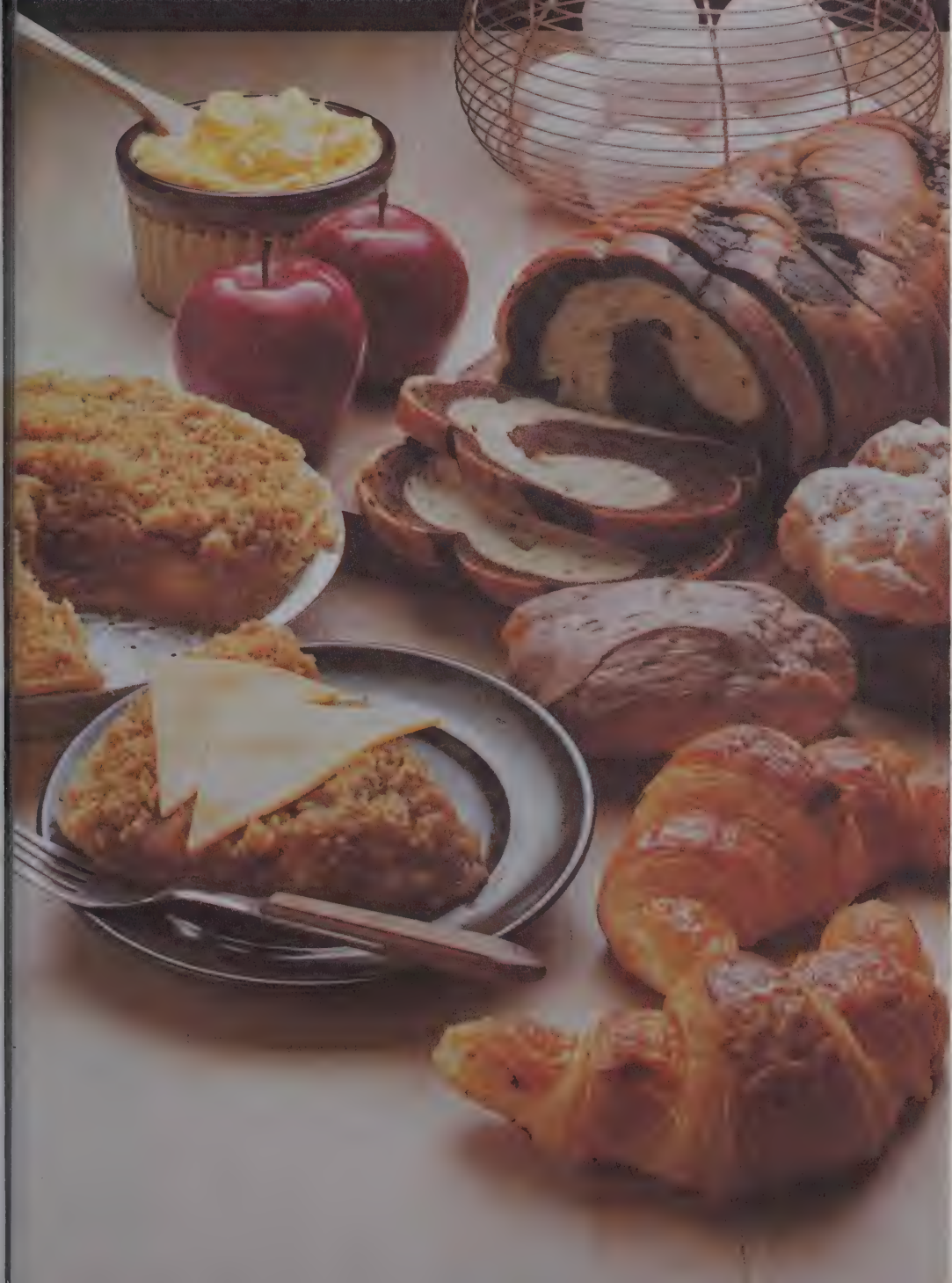
(8 oz.) pkg. spaghetti, cooked as directed	1 lb. hamburger, browned
1/4 lb. bacon, cooked, crushed	2 cans tomato soup
onion, chopped, cooked in bacon grease	1 can tomatoes, cut in pieces
	Salt and pepper
	Garlic, if desired

Combine and cook 2 to 2 1/2 hours in slow 250° oven. Stir occasionally. Serves 8.

Mary Van Horne

**** NOTES ****

Breads, Rolls, Pastries



EQUIVALENT CHART

3 tsp.	1 tbsp.	2 pt.	1 qt.
2 tbsp.	1/8 c.	1 qt.	4 c.
4 tbsp.	1/4 c.	5/8 c.	1/2 c. + 2 tbsp.
8 tbsp.	1/2 c.	7/8 c.	3/4 c. + 2 tbsp.
16 tbsp.	1 c.	1 jigger	1 1/2 fl. oz. (3 tbsp.)
5 tbsp. + 1 tsp.	1/3 c.	2 c. fat	1 lb.
12 tbsp.	3/4 c.	1 lb. butter	2 c. or 4 sticks
4 oz.	1/2 c.	2 c. sugar	1 lb.
8 oz.	1 c.	2 2/3 c. powdered sugar	1 lb.
16 oz.	1 lb.	2 2/3 c. brown sugar	1 lb.
1 oz.	2 tbsp. fat or liquid	4 c. sifted flour	1 lb.
2 c.	1 pt.	4 1/2 c. cake flour	1 lb.
3 1/2 c. unsifted whole wheat flour	1 lb.	4 oz. (1 to 1 1/4 c.) uncooked	
8 to 10 egg whites	1 c.	macaroni	2 1/4 c. cooked
12 to 14 egg yolks	1 c.	7 oz. spaghetti	4 c. cooked
1 c. unwhipped cream	2 c. whipped	4 oz. (1 1/2 to 2 c.) uncooked	
1 lb. shredded American cheese	4 c.	noodles	2 c. cooked
1/4 lb. crumbled blue cheese	1 c.	28 saltine crackers	1 c. crumbs
1 lemon	3 tbsp. juice	4 slices bread	1 c. crumbs
1 orange	1/3 c. juice	14 square graham crackers	1 c. crumbs
1 lb. unshelled walnuts	1 1/2 to 1 3/4 c. shelled	22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

- 1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat.
- 1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
- 1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
- 1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
- 1 teaspoon **baking powder** = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
- 1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
- 1 cup **sweet milk** = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
- 3/4 cup **cracker crumbs** = 1 cup bread crumbs.
- 1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
- 1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
- 1/2 cup **evaporated milk** and 1/2 cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
- 1 package **active dry yeast** = 1 cake compressed yeast.
- 1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
- 1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
- 1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
- 1 lb. **whole dates** = 1 1/2 c. pitted and cut.
- 3 medium **bananas** = 1 c. mashed
- 3 c. **dry corn flakes** = 1 c. crushed
- 10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

BREADS, ROLLS, PASTRIES

BASIC SOURDOUGH STARTER

2 c. flour	1 pkg. dry yeast or yeast
2 c. warm water	cake

Mix all ingredients. Let stand uncovered in a warm place overnight or up to 48 hours. The longer the mixture stands, the stronger the ferment will be. After fermenting, the starter is ready to use or to store in the refrigerator. "Feed" once or twice a week with 1 cup milk, 1 cup flour and 1/4 cup sugar.

Jo Holsinger, Louella Mavis

SOURDOUGH BREAD

Remove 2 cups of Sourdough Starter from refrigerator 1 hour before preparing recipe.

5 1/2 to 6 1/2 c. flour	2 Tbsp. butter or oleo
1 pkg. active dry yeast	1 c. hot tap water (125° to
2 Tbsp. sugar	130°)
1 Tbsp. salt	2 c. Sourdough Starter

Combine 1 cup undissolved yeast, sugar and salt in large bowl. Stir well to blend. Add butter and hot tap water and beat with electric mixer for 2 minutes at high speed, scraping bowl occasionally.

Add Sourdough Starter and 1 cup flour, beat at high speed for 1 minute. Stir in enough of remaining flour gradually with wooden spoon to make a soft dough which leaves the side of bowl. Turn out on floured board and knead for 8-10 minutes or until the dough is smooth and elastic. Divide dough into 2 pieces and roll out to a 12x8 inch shape. Roll up, starting with 8-inch side, making it tight. Seal edges and ends well. Place seam side down in greased 9x5x3 inch loaf pan. Brush top lightly with oil and cover with plastic wrap or towel. Let rise in warm place for 1 or 1 1/2 hours, or until double in size. Bake at 375° for 40 to 50 minutes or until golden brown. Remove from pan immediately. Cool on rack.

Louella Mavis

WHITE BREAD

Mix 1 package of dry yeast in 1 cup warm water and let stand for a few minutes.

3 c. water	4 tsp. salt
4 Tbsp. sugar	About 5 lb. flour
4 Tbsp. shortening	

Mix all together; knead until not sticky. Let rise until double in a warm place. Then knead again and let rise until double. Knead some, then shape into 4 loaves or make into 2 long pans of cinnamon rolls.

To make cinnamon rolls: Roll into 2 sections. Sprinkle with sugar and cinnamon and roll into long roll. Cut off into 1-inch pieces. Lay in pan of nuts, brown sugar and butter. Let rise half again and bake at 350° until light brown.

Loie Krebs

ICEBOX ROLLS

1 c. skimmed milk	2 tsp. salt
1 c. water	3 Tbsp. shortening
1/2 c. sugar	

Scald above ingredients and let cool. Add 2 well beaten eggs. Dissolve 2 cakes yeast in 1/4 cup warm water and 1 teaspoon sugar. Mix yeast in above mixture after cooled. Add 4 cups flour and beat well. Add 3 cups more of flour and mix well. Put in greased bowl and place in refrigerator overnight. Must be large bowl. Roll out into balls and let rise for 3 hours. Bake 25 minutes at 350°.

Florence Bassett

LIGHT YEAST ROLLS

3 Tbs.	
3/4 c. Crisco	2 pkg. dry yeast
1 c. boiling water	1 c. warm water
1/2 c. sugar	2 eggs, beaten
2 tsp. salt	6 c. sifted flour

Dissolve shortening in boiling water; cool. Add sugar and salt. Dissolve yeast in 1 cup warm water; add eggs, then add to shortening mixture. Stir in flour; let rise until

double. Make into rolls. You can let rise and bake or put in refrigerator and let rise next day and bake. Bake at 400° for 20 minutes.

Rose Buttermore

ROLLS

2 sticks oleo

3/4 c. sugar

Mix together, then add 1 cup hot water. Take 2 cakes yeast and 1 cup cold water; dissolve yeast. Then add:

6 1/2 c. flour

2 eggs, beaten

Mix all together well and put in refrigerator. Do not handle dough more than necessary. Roll out about 1/2 inch dough and cut with round cutter and fold over for Parker House rolls.

For a sweet roll, roll dough thinner and spread butter, brown sugar, cinnamon and pecan pieces. Make long roll and then cut slices. Allow to rise 2 to 2 1/2 hours. Bake in 450° oven for 5 minutes, then at 350° for 25 minutes. Serves 24.

Mary VanHorne

GOLDEN CHEESE DINNER ROLLS

1 Tbsp. yellow corn meal

2 pkg. active dry yeast

3 1/2 to 4 c. Pillsbury

1/4 c. margarine or butter

bread flour

1 (11 oz.) can condensed

2 Tbsp. sugar

Cheddar cheese soup

4 oz. or 1 oz. dry

1/4 c. milk

buttermilk salad dressing

2 eggs

mix

1 Tbsp. corn meal

Grease 13x9 inch pan or two 9-inch round cake pans. Sprinkle with 1 tablespoon corn meal. Lightly spoon flour into measuring cup. Level off. In large bowl, combine 1 1/2 cups flour, sugar, salad dressing mix and yeast; blend well. In medium saucepan, heat margarine, soup and milk until very warm. Add warm liquid and eggs to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 1 1/2 cups flour to form stiff dough. On floured board, knead in 1/2 to 1 cup flour

until dough is smooth and elastic, about 10 minutes. Place in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place (80° to 85°) until light and doubled in size, about 1 hour. Punch down dough several times to remove air bubbles. Divide dough into 2 parts; shape into balls, allow to rest on counter, covered with inverted bowl for 15 minutes. Divide dough into 24 parts; shape each into smooth balls; place in prepared pan. Sprinkle with 1 tablespoon corn meal. Cover; let rise in warm place until light and doubled in size, about 45-60 minutes. Heat oven to 400°. Bake 13-18 minutes or until rolls sound hollow when lightly tapped. Remove from pan immediately. Makes 24 rolls.

Karen Strahm

REFRIGERATED CRESCENT WHEAT ROLLS

1 1/2 c. boiling water	2 (1/4 oz.) pkg. active dry yeast
1/3 c. granulated sugar	
3 Tbsp. butter or margarine (unsalted or regular)	1/4 c. warm water (105° to 115°)
1 2/3 c. spoon size shredded wheat, finely rolled (about 1 1/3 c. crumbs)	1 egg, beaten
	3 1/4 to 3 1/2 c. all-purpose flour

1. In large bowl, combine boiling water, sugar, butter or margarine and shredded wheat crumbs. Stir until butter or margarine is melted; cool to lukewarm. In small bowl, dissolve yeast in warm water. 2. Add yeast mixture to shredded wheat mixture. Add egg and 2 cups flour; beat until smooth. Stir in remaining flour, mixing well to make a soft dough. Cover tightly with foil. Refrigerate at least 3 hours, but not more than 2 days. 3. Grease 2 baking sheets. Remove dough from refrigerator, punch down; divide in half. On lightly floured board, roll each half into 13-inch circle, cut each into 12 pie shaped wedges. Beginning at wide end, roll each wedge tightly pressing ends to seal. Place on baking sheets and curve into crescent shapes. Cover with towel; let rise in warm place till doubled in bulk, about 1 hour. 4. Preheat oven to 375°. Bake until light brown, 18 to 20 minutes. Makes 24 crescent wheat rolls.

Loann Bassett

PARKER HOUSE ROLLS

2 c. lukewarm water	2 pkg. dry yeast
1/2 c. dry milk	7 c. flour
1/2 c. shortening	4 eggs
1/2 c. sugar	

Mix all but flour, then add flour (2 cups at a time), beating in between additions. Turn out on floured board and knead until well mixed, at least 5 minutes. Put into large greased pan and let rise in warm place until double in bulk, punch down and let rise again. (I heat oven slightly and have dough in a covered pan.) Knead down and then cut off 1/3 of dough and roll out to 1/4 to 1/2 inch thick. Cut into rounds with a 2 1/2 inch cutter. Pull round lengthwise and dip one end in butter which has been melted and fold over. Place on oiled pan and when pan is full, press down to make all same height. Let rise till double in size. Bake at 400° for 20 minutes; turn off heat and let set a few minutes (3-5). Makes at least 3 dozen.

Hint: I melt the top off a condensed milk can, punch hole in other end; makes a good cutter.

Marilynne Clem

BASIC BREAD

1 qt. water	1 c. shortening
1 c. sugar	1 egg
1 tsp. baking powder	1 (heaping) tsp. salt
1 pkg. yeast	6 c. flour

Heat water, sugar and shortening. Cool to lukewarm, add egg yeast and 6 or more cups of flour. Beat until cake batter consistency or slightly thicker. Let this rise in large bowl until double in size. Add baking powder, salt and enough flour to make dough. Put in refrigerator and use when needed (will keep 2 weeks). Take out amount needed and knead several times and let rise in bowl. Then make into rolls or loaves. Bake at 350° until brown.

Betty Brown

POTATO REFRIGERATOR ROLLS

Measure into mixing bowl 1 1/2 cupfuls hot water (can be potato water). Add 2/3 cup soft shortening, stirring to melt the shortening. Cool to 100°-115°. Add, stirring to dissolve, 1 package dry yeast. Stir in:

2/3 c. sugar	2 eggs
1 1/2 tsp. salt	1 c. lukewarm mashed potatoe

Mix in 7 to 7 1/2 cupfuls flour. Turn onto lightly floured board. Knead until smooth and elastic. Place greased side up in greased bowl. Cover with damp cloth. Place in refrigerator overnight. About 2 hours before baking, shape dough into rolls, coffee cakes, etc. Cover and let rise until double (1 1/2 to 2 hours). Bake according to directions for each type. For Caramel-Pecan Rolls, use the following topping.

Topping: Combine -

1/3 c. melted margarine	1 Tbsp. corn syrup
1/2 c. brown sugar, packed	2/3 c. pecan halves

Pour mixture into greased 13 x 9 1/2 x 2 inch pan. Combine 1/2 cupful brown sugar and 2 teaspoons cinnamon. On floured board, roll approximately 1/2 of above dough into 15x9 inch oblong; spread with additional melted margarine and sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal edge well, cut into 1-inch slices and place cut side down in prepared pan. Cover. Let rise in warm place until double. Heat oven to 375° and bake 25-30 minutes. After removing from oven, spread a light coat of margarine over rolls, invert pan and remove from pan.

Phyllis Kummer

FRY BREAD

2 c. flour	Pinch of salt
2 tsp. baking powder	Enough milk to make like
1/3 c. sugar	bread dough

Put ingredients in bowl. Make hole in center and add milk. Stir it first, then knead with hand. Make in flat balls and drop in deep fat. Turn to brown.

Pat King

CORN MUFFINS

1/4 c. white sugar	1 tsp. salt
2/3 c. lard	2 c. flour
1 egg	2 c. corn meal
1 tsp. soda	2 c. sour milk or buttermilk

Melt the lard before putting into the batter. Set aside. Mix the sifted flour with the soda; add rest of the ingredients and stir well. Makes about 18 muffins. Bake at 350° for about 20 minutes.

Cleo Reed

CORN BREAD

1 1/4 c. yellow corn meal	1 egg, well beaten
1/2 c. flour	1 c. sweet milk
1/4 c. sugar	4 Tbsp. melted fat (bacon fat is especially good)
2 tsp. baking powder	
1/2 tsp. salt	

Mix and sift dry ingredients; add beaten egg, milk and melted fat. Bake in a shallow greased pan in a hot oven (425° to 450°) oven for approximately 20 minutes.

Jo Holsinger

BANANA BREAD

1 3/4 c. flour	1/2 tsp. baking powder
1/2 tsp. soda	

Sift together, then add:

1 c. sugar	1/2 c. butter
------------	---------------

Beat all together. Then add 2 eggs and 1 cup crushed bananas and 1/2 cup crushed nuts. Bake at 350° to 400° for 40 minutes.

Pauline Simanton

DATE NUT BREAD

1 (8 oz.) pkg. dates, cut in small pieces	1 1/2 c. white sugar
1 Tbsp. butter	1 3/4 c. hot water

Combine and let cool. Add:

3 1/2 c. flour	1/2 tsp. salt
2 tsp. soda	

Mix well; add:

1 egg	3/4 c. nuts
-------	-------------

Mix all together well. Bake at 325° for 15 minutes, then turn up to 350° for 45 minutes.

Betty Brown

RHUBARB BREAD

1 1/2 c. brown sugar	1 tsp. salt
2/3 c. liquid shortening	1 tsp. soda
1 egg	1 tsp. vanilla
1 c. buttermilk	1/2 tsp. cinnamon
2 1/2 c. flour	1 1/2 c. raw rhubarb (diced)

Mix all together and bake in greased 9x13 inch pan.

Topping:

1/2 c. white sugar	1 tsp. cinnamon
1 Tbsp. butter	

Mix together and sprinkle over cake. Bake in 325° oven for 45 to 50 minutes.

Barb Kessler

CARROT WALNUT BREAD

1 1/2 c. finely grated raw carrots	1 1/3 c. sifted flour
1 c. brown sugar	1 c. unsifted wheat flour
1 tsp. grated orange peel	2 1/2 tsp. baking powder
1 Tbsp. vegetable oil	1 tsp. baking soda
1 c. boiling water	1 tsp. salt
2 eggs, beaten	1 c. chopped nuts

Combine carrots, sugar, orange peel, oil and boiling water. Mix well. Set aside to cool. Stir eggs into carrot mixture. Mix flours, baking powder, soda and salt. Blend into carrot mixture. Stir in nuts. Turn into well greased 9x5x3 inch pan. Let stand 5 minutes. Bake at 350° for 50 to 60 minutes.

Evelyn Simanton

APPLESAUCE NUT BREAD

1 1/4 c. applesauce	1 tsp. soda
1 c. sugar	1/2 tsp. baking powder
1/2 c. Crisco oil	1/2 tsp. cinnamon
2 eggs	1/4 tsp. salt
3 Tbsp. milk	1/4 tsp. nutmeg
2 c. flour	1/4 tsp. allspice

Mix together and put in a well greased floured pan.

Topping:

1/4 c. chopped pecans	1/2 tsp. cinnamon
1/4 c. brown sugar	

Spread over top. Bake at 350° for 1 hour if using a 9x5x3 inch pan, or 45-50 minutes in two 8x3x2 inch pans.

Marie Bowerman

ZUCCHINI WALNUT BREAD

4 eggs	1 1/2 tsp. baking soda
2 c. sugar	1 1/2 tsp. salt
1 c. vegetable oil	1 tsp. cinnamon
3 1/2 c. unsifted flour	3/4 tsp. baking powder
1 c. grated zucchini	1 c. chopped nuts

Beat eggs. Gradually add sugar and beat smooth; add oil. Combine dry ingredients and add with zucchini alternating with dry ingredients. Add nuts and 1 teaspoon vanilla. Pour into 2 greased and slightly floured loaf pans. Bake on lowest rack at 350° for 55 minutes. Can be glazed with powdered sugar mixed with a little cream to spreading consistency. This can be frozen. (If you coat the pans with Pam, no flour is needed.)

Louella Mavis

MONKEY BREAD

4 cans Ballard biscuits
(10 in a can)

1 c. granulated sugar
1 tsp. cinnamon

Boil together:

1 1/2 sticks oleo
1 c. brown sugar

1 tsp. cinnamon

Grease a Bundt pan and heat oven to 350°. In a Tupperware bowl, put granulated sugar and cinnamon. Using 1 can at a time, cut biscuits into quarters. Place into bowl to shake and coat. Put these into Bundt pan and repeat for other 3 cans. Place remaining sugar mixture from bowl over the top of the biscuits. Pour oleo mixture over this. Bake 30-35 minutes. Let cool for 10 minutes. Invert pan to remove. This may run over just a little, so I place mine on a tin. This is a pull apart breakfast treat and goes over real big with kids.

Marilyn Minard, Imogene Mavis
Carolyn Hart

PUMPKIN BREAD

3 c. sugar
1 1/2 tsp. salt
1 tsp. nutmeg
2 tsp. soda

3 1/2 c. flour
2 c. pumpkin
4 eggs
2/3 c. water
1 c. Crisco oil

Sift dry ingredients; beat eggs and add pumpkin, water and oil. Add dry ingredients. Fill greased and floured pan 1/2 full. Bake at 350° for about 1 hour. Makes a large bread or cake.

Optional: Frost with Powdered Sugar Icing and sprinkle lightly with nutmeg and cinnamon.

Loraine Hartranft

PUMPKIN BREAD

3 c. sugar
1 c. cooking oil
4 eggs
2/3 c. water
2 c. pumpkin
1 tsp. salt

1 1/2 tsp. nutmeg
1 c. chopped nuts
1 c. chopped dates
3 1/2 c. flour
2 tsp. soda
1 tsp. cinnamon

Mix together. Bake in a greased loaf pan for 1 hour at 350°. Can be stored in freezer.

Luella Fortman

OATMEAL MUFFINS

1 c. quick oatmeal	1 c. flour
1 c. buttermilk or sour milk	1/2 tsp. salt
1 egg	1 tsp. baking powder
1/2 c. brown sugar	1/2 tsp. soda
	1/2 c. melted shortening

Soak oatmeal in buttermilk 1 hour; add egg and beat well. Add sugar and mix; add sifted dry ingredients. Add cooled shortening. Bake in muffin tins which have been greased for about 15-20 minutes at 400°. Makes 1 dozen.

Pat King

PUMPKIN BREAD

3 c. sugar	3 1/3 c. flour
1 c. cooking oil	2 tsp. soda
4 eggs	1 1/2 tsp. salt
1/3 c. orange juice	1 tsp. cinnamon
1/3 c. water	1 tsp. nutmeg
2 c. pumpkin	

Mix sugar, oil, eggs, juice, water and pumpkin together. Sift dry ingredients and add to first mixture. Bake for 1 hour at 350°. This makes 2 large or 3 small loaves.

Dorothy Bisel

Helen Stonestreet

APPLE BREAD

1/2 c. shortening	1 tsp. vanilla
1 c. white sugar	1/2 tsp. salt
2 eggs	2 c. sifted flour
1 tsp. baking powder	2 c. diced apples
1 tsp. baking soda	1/2 c. nuts

Cream together shortening, sugar and eggs; add baking powder, soda, vanilla, salt and flour; mix. Add diced

apples and nuts; mix well. Pour into loaf pan and bake at 350° for 1 hour. Cool in pan, rotating pan from side to side as it cools.

Betty Shuff

PLUM BREAD

2 small jars of plum baby food	3/4 c. oil (Crisco or Wesson, etc.)
3 eggs	2 c. sugar
3 tsp. red food coloring	

Mix together and set aside.

2 c. flour	1/2 tsp. soda
1/2 tsp. cloves (ground)	1/2 tsp. cinnamon
1/2 tsp. salt	1 c. chopped nuts

Sift together dry ingredients (not nuts). Add to first mixture; add nuts. Bake in greased and floured pan at 350° for 35 minutes or until toothpick comes out clean. (Bake in 2 bread pans or 1 Bundt pan. It also takes longer if baked in Bundt pan.)

Janet Goen

DILL BREAD

Soften 1 package yeast in 1/4 cup warm water and add 1 tablespoon sugar. Combine and heat to lukewarm:

1 c. cottage cheese	2 tsp. dill seeds
1 Tbsp. sugar	1 tsp. salt
1 Tbsp. onion flakes	1/4 tsp. soda
1 Tbsp. butter	1 egg
2 1/4 to 2 1/2 c. flour	

Combine in bowl the cottage cheese, sugar, onion, butter, dill weed, salt, soda, egg and softened yeast. Add flour to form stiff dough, beating well after each addition. Cover; let rise in warm place until light and doubled in size. Stir dough; turn into well greased 8-inch round casserole dish. Let rise in warm place 30-40 minutes. Bake at 350° for 40-50 minutes until brown. Brush with soft butter and serve warm.

Karen Atkinson
Martha Johnson

SOUR CREAM CINNAMON ROLLS

1 c. dairy sour cream	1/4 c. lukewarm water
2 Tbsp. margarine	1 egg
1/2 c. sugar	3 c. flour
1/4 tsp. baking soda	4 Tbsp. melted butter
1 tsp. salt	3/4 c. brown sugar
1 pkg. yeast	2 tsp. cinnamon

Heat sour cream in saucepan until lukewarm. Stir in 2 tablespoons margarine, sugar, soda and salt. Sprinkle yeast on warm water; stir to dissolve. Add yeast and egg to sour cream mixture. Gradually add enough flour to make a soft dough. Turn out on floured surface and knead lightly for 1 minute, form into a ball and let rest for 5 minutes. Roll into a 9x13 inch rectangle. Spread with melted butter. Sprinkle with brown sugar and cinnamon. Roll up like jelly roll, from long side. Cut in 12-15 slices. Place in greased baking pan. Let rise until doubled, about 1 1/2 hours. Bake 22 minutes at 375° or until golden brown. Remove from pan (not necessary). Cool on rack. While warm, drizzle with Confectioners Icing.

Icing:

1 c. powdered sugar	1 tsp. vanilla
2 Tbsp. light cream or milk	

Combine and beat until smooth.

Pat Sloffer

QUICK CINNAMON ROLLS

2 c. sifted flour	2/3 c. milk
2 tsp. baking powder	3 Tbsp. butter
1/2 tsp. salt	1/2 tsp. cinnamon
2 Tbsp. butter	Nuts

Sift flour once. Measure, add baking powder and salt; sift again. Cut in shortening; add milk gradually until soft dough is formed. Roll to 1/2 inch thick. Cream last 3 ingredients and spread over dough. Bake in hot oven at 250° for 15 minutes, then at 350° for 15 minutes.

Evelyn Simanton

OATMEAL MUFFINS

1 c. oats	1 c. flour
1 c. sour milk	1 tsp. baking powder
1/3 c. shortening (1/2 butter)	1/2 tsp. soda
1/2 c. brown sugar	1 tsp. salt
	1 egg

Soak oats and sour milk for 1 hour. Mix well the shortening, brown sugar and egg. Mix dry ingredients together, then add oats and dry ingredients to shortening; mix well. Place into greased muffin tin. Makes 12. Bake at 400° for 20-25 minutes.

Susan White

SQUASH MUFFINS

3/4 c. brown sugar	1/2 c. margarine
1/4 c. Brer Rabbit molasses (or sorghum)	1 egg, beaten
	1 c. cooked squash

Mix all together; add:

1 tsp. soda	1 3/4 c. flour
1/2 tsp. salt	

Mix well; fill well greased muffin tins 1/2 full and bake 20 minutes at 375°.

Ruth Warwick

7 WEEK BRAN MUFFINS

1 c. All-Bran	1 c. boiling water
---------------	--------------------

Set aside to cool. Add:

1/2 c. vegetable oil	2 eggs, beaten
2 1/2 c. flour	1 1/2 c. sugar
2 1/2 tsp. soda	2 c. buttermilk
1 tsp. salt	2 c. All-Bran

Sift flour, soda and salt; beat eggs and sugar. Add dry ingredients. Stir in buttermilk and 2 cups All-Bran. Pour in first bran mixture. Cover and put in refrigerator. Bake at 400° for 15-20 minutes. Good for 7 weeks.

Wendy Ginder

6 WEEK MUFFINS

1 (15 oz.) box raisin bran cereal	4 eggs, beaten
3 c. sugar	1 c. melted Crisco
5 c. flour	1 qt. buttermilk
5 tsp. baking soda	Additional raisins and nuts (opt.)
2 tsp. salt	

Use giant mixing bowl. Mix the raisin bran, sugar, flour, baking soda, and salt; add beaten eggs, Crisco, and buttermilk. Mix well. Store covered in the refrigerator and use as desired. Do not stir when putting into muffin tins which have been greased. Bake at 400° for 15 minutes. Makes 6 dozen muffins. Batter will keep 1 month to 6 weeks.

Carolyn Knott

APPLE MUFFINS

1 2/3 c. all-purpose flour	1/4 tsp. nutmeg
2 3/4 tsp. Sweet 'N Low (12 packets)	1 egg, lightly beaten
2 1/2 tsp. baking powder	2/3 c. skim milk
1/2 tsp. salt	1/4 c. melted shortening
	1 c. minced apples (about 2)
	1 tsp. cinnamon

Sift flour, Sweet 'N Low, baking powder, salt and spices into mixing bowl. Combine milk, egg and shortening; add to dry ingredients, blend until flour is moistened. (Do not overmix, batter should be lumpy.) Fold in apples. Preheat oven to 400°. Line muffin pans or custard cups with paper baking cups, pour batter in 2/3 full. Bake 20-25 minutes. If baking cups are not used, grease muffin tins. Makes 12 muffins.

Note: I like to double the amount of apples.

Anna Jennings

RAISIN BRAN MUFFINS

1/4 c. all-purpose flour	1 1/2 c. raisin bran
1 tsp. baking powder	1 c. milk
1/2 tsp. salt	1 egg
1/3 c. sugar	1/4 c. vegetable oil

Measure raisin bran and milk into mixing bowl. Stir until combined. Let stand 1-2 minutes or until cereal is softened. Add egg and oil. Beat well. Add dry ingredients to cereal mixture, stirring only until combined. Portion batter evenly into 12 greased 2 1/2 inch muffin pan cups. Bake in oven at 400° for about 25 minutes or until golden brown. Serve hot. Makes 12 muffins.

Barb Chaille

BRAN MUFFINS

5 c. sifted flour	1 c. sugar
5 tsp. baking soda	1 c. shortening
2 tsp. salt	4 eggs, well beaten
2 c. boiling water	1 qt. buttermilk
2 c. All-Bran	4 c. Bran Buds

Sift first 3 ingredients together. Pour boiling water over All-Bran. Set aside. Cream sugar and shortening till light and fluffy. Add eggs; beat well. Blend in buttermilk, Bran Buds and soaked All-Bran. Add dry ingredients; mix well. Can be kept 6 weeks in refrigerator. Fill greased muffin tins 3/4 full and bake at 400° for 20 minutes.

Doneta Oswalt

BLUEBERRY SCONE

2 c. flour	1/2 tsp. salt
1/2 c. sugar	1/2 c. shortening
2 tsp. baking powder	2 eggs
1/2 tsp. soda	1/2 c. sour milk
	1 c. blueberries, drained well

Mix dry ingredients together. Cut in shortening. Add beaten eggs and sour milk to make a soft dough. Fold in blueberries. Bake in greased loaf pan for 30 minutes at 375°. Serve hot or split when cold and toast.

Mary Ann Kretz

HELEN WIREY'S COFFEE CAKE

1 box yellow cake mix with pudding	1 c. sour cream
1/2 c. oil	4 eggs
	1/2 tsp. vanilla

Beat all together. Put 1/2 of mixture into 9x13 inch pan and cinnamon mixture which follows, then add the remainder of the cake mix.

Cinnamon Topping:

1/2 c. sugar	1 Tbsp. flour
2 Tbsp. cinnamon	

Mix together well. Bake at 350° for 35-40 minutes.
Marilynn Clem

CHERRY COFFEE CAKE

1 1/4 c. sifted flour	1 slightly beaten egg
1/2 c. granulated sugar	3 Tbsp. milk
1 1/2 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1 (21 oz.) can cherry pie filling
1 Tbsp. butter or margarine	Topping (follows)

Sift together flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Combine egg, milk and vanilla; add dry mixture and mix well. Spread in greased 11 x 7 x 1 1/2 inch pan. Spoon cherry pie filling over top. Sprinkle with topping. Bake in 350° oven for 45-50 minutes.

Topping: Combine -

1/2 c. flour	1/4 c. packed brown sugar
1/2 tsp. cinnamon	

Cut in 4 tablespoonfuls butter or margarine until mixture resembles coarse crumbs. Sprinkle over above. Very good.

Virginia Yates

RAISIN SPICE COFFEE CAKE

1 pkg. spice cake mix	1/4 c. chopped nuts
2 Tbsp. firm butter or margarine	3 eggs
1/2 c. brown sugar, packed	1 1/2 c. sour cream
	1 (21 oz.) can raisin pie filling

Heat oven to 375°. Grease and flour an oblong pan, 9x13x2 inches. Measure 1/2 cup of cake mix (dry) into small bowl; mix in butter, brown sugar and nuts until crumbly and set aside. Beat eggs slightly with fork; mix in sour cream and remaining cake mix. (Batter will be thick and slightly lumpy.) Spread half the batter in pan; top with raisin pie filling. Spoon and gently spread remaining batter over pie filling in pan, top with reserved crumbly mixture. Bake for 40-45 minutes. Serve warm. Serves 12.

Virginia Yates

COFFEE CAKE

1 box white or yellow cake mix	1 1/2 c. oil
1 (3 3/4 oz.) box instant vanilla pudding	1 1/3 c. water
	3 eggs

Topping:

2 Tbsp. cinnamon	1/2 c. white sugar
1/2 c. brown sugar	Nuts (opt.)

Mix first 5 ingredients together; set aside and mix the topping. Pour 1/2 of the batter in a greased 9x13 inch pan; sprinkle with half of the topping, then add rest of the batter, then top with the rest of the topping. Bake at 350° as directed on the cake mix package.

Helen Houlton Shutt

HEATH COFFEE CAKE

1/4 lb. butter	1 c. buttermilk
2 c. flour	1 tsp. soda
1 c. brown sugar	1 egg
1/2 c. white sugar	1 tsp. vanilla

Blend flour, butter and sugars. Take 1/2 cup and set aside for topping. To the rest, add buttermilk, soda, egg and vanilla. Blend well and pour into a 10x14 inch pan.

Topping:

6 Heath candy bars, 1/4 c. pecans
crushed

Mix candy bars and 1/4 cup nuts; add the 1/2 cup that was set aside. Mix well. Sprinkle over the top. Bake at 350° for 30 minutes.

Ruth Habig

COFFEE CAKE

1 box yellow cake mix 1 1/3 c. water
1 box instant vanilla 3 eggs
pudding 3/4 c. oil (cooking)

Put in bowl and mix well, like on package.

Topping: Mix together -

1/2 c. sugar 1/2 c. brown sugar
2 Tbsp. cinnamon 1/2 c. nuts
1/2 c. raisins

Put 1/2 the batter in floured and greased 13x9 inch pan. Then place 1/2 the topping mix over the batter, then rest of the batter, and rest of the topping. It is better to put raisins and nuts in between rather on top.

Florence Bassett

STREUSEL FILLED COFFEE CAKE

1 1/2 c. flour, sifted 1/4 c. shortening
3 tsp. baking powder 1 egg, well beaten
1/4 tsp. salt 1/2 c. milk
3/4 c. sugar 1 tsp. vanilla

Combine flour, baking powder, salt and sugar. Cut in shortening until the mixture is like fine corn meal. Blend beaten egg, milk and vanilla and add to above mixture. Beat just enough to mix well. Pour 1/2 the batter into a

well greased and floured 8-inch square pan. Sprinkle with half the Streusel mixture; add remaining batter, then remaining Streusel mixture over the top. Bake at 375° for 25-30 minutes.

Streusel Topping:

1/2 c. brown sugar	2 Tbsp. butter, melted
2 Tbsp. flour	1/2 c. nuts, chopped
2 tsp. cinnamon	

Mix well and use as instructed above.

Ruby Hungerford

SOURDOUGH COFFEE CAKE

1 c. Sourdough Starter	3/4 c. sugar
1/3 c. plus 2 Tbsp. cooking oil	3/4 tsp. cinnamon
1 egg	1/4 tsp. salt
1 c. flour	3/4 tsp. soda
	Nuts, raisins or dates

Add cooking oil and egg to starter; stir. Sift dry ingredients and add to starter mixture; add nuts, raisins, or dates. Mix. Pour into floured and greased cake pan. Bake at 350° for 35-40 minutes. Do not use on the same day after feeding the starter.

Jo Holsinger

BISCUITS SUPREME

2 c. flour	2 tsp. sugar
1/2 tsp. salt	1/2 c. butter
4 tsp. baking powder	2/3 c. milk
1/2 tsp. cream of tartar	

Sift flour, salt, baking powder, cream of tartar and sugar. Cut in butter until mixture resembles crumbs. Add milk all at once and stir just until dough follows fork around bowl. Pat or roll 1/2 to 1 inch thick. Cut with floured biscuit cutter. Bake at 450° for 10-12 minutes. Makes 16 medium sized biscuits. For soft biscuits, place them close together. For crusty biscuits, place them 1 inch apart.

Helen Houlton Shutt

CORN MEAL GRIDDLE CAKES

1 c. boiling water	1 1/2 c. flour
3/4 c. yellow corn meal	3 tsp. baking powder
1 Tbsp. dark molasses	1 1/2 tsp. salt
1 c. sour milk or buttermilk	1/4 tsp. soda
2 eggs	3 Tbsp. melted shortening

Pour water over corn meal; stir until thick. Add molasses and milk; beat in eggs. Add flour with baking powder, salt and soda in it. Stir in shortening. Pour on hot greased griddle, turn and brown on the other side. Serve with butter and syrup.

Evelyn Simanton

ALMOST PERFECT PANCAKES

2 eggs	2 tsp. baking powder
2 Tbsp. melted butter	4 Tbsp. sugar
2 c. milk (buttermilk better)	1/2 tsp. salt
2 c. flour	2 tsp. vanilla

Beat eggs, shortening and milk until well blended. Add rest of the ingredients. Mix until creamy with lumps.

Note: If using buttermilk, add 1/2 teaspoon soda per 1 teaspoon baking powder.

Pat Sloffer

YEAST WAFFLES

1 3/4 c. milk	1/2 tsp. salt
4 eggs, beaten	1/4 lb. butter
1 1/2 cakes yeast	2 c. flour, sifted
2 Tbsp. sugar	

Mix all together well. Cook in hot waffle iron. Can be used as dessert waffles or with maple syrup.

Nell Souers

LEMON CLOUD PIE

(Makes a 9-inch pie)

1 c. sifted all-purpose
flour
1/2 tsp. salt
1/3 c. shortening

1 slightly beaten egg
1 tsp. grated lemon rind
1 Tbsp. lemon juice

Cut shortening into dry ingredients; add 1 tablespoon lemon juice and 1 slightly beaten egg. Sprinkle with lemon rind. Stir with fork until moist enough to hold together. If necessary, add a little water. Roll out on floured board to circle 1 1/2 inches larger than the pan. Fit into pan. Trim edge; place extra pieces in a baking pan. Fold edge to form a rim. Flute and prick. Bake at 400° for 12-15 minutes.

Lemon Cheese Filling:

3/4 c. sugar
1/4 c. cornstarch
1 c. water

1 tsp. grated lemon rind
1/3 c. lemon juice
2 slightly beaten egg yolks

Combine the above ingredients in saucepan. Cook over medium heat, stirring constantly until thick. Add a 4-ounce package cream cheese; blend and cool. Beat 2 egg whites until soft mounds form. Gradually add 1/4 cup sugar and beat until stiff peaks form. Fold into cooled lemon mixture. Spoon into pie shell. Sprinkle crumbled pastry around edge. Chill.

Fanny Boger

LEMON FLUFF PIE

Stir 1 can frozen lemonade (no water added) into 8 ounces cream cheese (softened). Fold in cheese and lemonade and add one 8-ounce package Cool Whip. Place in a crumb crust. Chill 3-4 hours or overnight.

Louella Mavis
From Martha McComas

LEMON PIE

4 Tbsp. cornstarch	Juice and rind of 1/2
1/8 tsp. salt	orange (grated rind)
1 1/4 c. sugar	2 c. boiling water
Juice and rind of 2 lemons	2 egg yolks
(grated rinds)	1 1/2 Tbsp. butter

Mix cornstarch, salt and sugar thoroughly. Add 2 cups boiling water and the lemon juice and rind and the orange juice and rind; cook until thickened, stirring constantly. Stir slowly into beaten egg yolks and cook 1 minute longer. Add butter. Cool. Pour into baked pie shell. Top with meringue made from the egg whites or with whipped cream.

Helen Houlton Shutt

SUGAR CREAM PIE

1 (9 inch) baked pie	1/4 c. cornstarch
shell	2 c. milk
1 c. sugar (white)	

Cook above ingredients together until thick, then add the following:

1 stick butter	1 tsp. vanilla
----------------	----------------

Stir and pour into baked pie shell; sprinkle with cinnamon. Bake in 375° oven for 15-20 minutes.

Sue Stonestreet

CIDER PIE

1 pt. cider	3/4 to 1 c. sugar
3 Tbsp. cornstarch	1 apple, grated

Cook the ingredients till thick. Pour in baked pie shell. When cooled, top with whipped cream.

Annabelle Yoder

RHUBARB PIE

3 c. rhubarb, cut in 1 inch pieces	3 Tbsp. flour
2 eggs, beaten	1/4 tsp. salt
2 Tbsp. whole milk	1/4 tsp. nutmeg
1 1/2 c. sugar	1 Tbsp. butter

Combine all ingredients except butter. Pour into 9-inch unbaked pie shell. Dot with butter. Pie may be baked with top crust, lattice or left uncovered. Bake at 400° for 50 to 60 minutes or until done.

Rose Buttermore

FLORIDA ORANGE MERINGUE PIE

1 c. orange juice	5 Tbsp. cornstarch
1 c. orange sections	3 egg yolks, beaten
2 Tbsp. grated orange rind	2 Tbsp. lemon juice
1 c. sugar	2 Tbsp. butter or oleo

Cook together until mixture thickens. Pour into baked pie shell. Top with meringue. To 3 egg whites (beaten), gradually add 6 tablespoons sugar and a dash of salt. Bake at 350° until brown.

Neal V. Trout, Sr.

PUMPKIN MINCEMEAT PIE

2 c. ready-to-use mincemeat or homemade mincemeat	1 egg
3/4 c. pumpkin	1/4 tsp. cinnamon
1/3 c. firmly packed brown sugar	1/2 tsp. ginger
	1/4 tsp. nutmeg
	1 (5 1/3 oz.) can (2/3 c.) evaporated milk

Spread mincemeat onto bottom of unbaked pie crust. Mix together pumpkin, sugar, egg and spices. Gradually add milk; mix well. Pour over mincemeat. Bake in preheated moderate oven at 375° for 50-55 minutes or until knife inserted in center comes out clean. Cool; garnish with whipped cream, if desired. Makes 9-inch pie.

Gladys Mavis

ONE PUMPKIN PIE FILLING

1 1/2 c. milk	1/2 tsp. ginger
2 eggs	1 tsp. cinnamon
1/2 c. sugar	Pinch of nutmeg
2 c. pumpkin	Allspice and salt

Beat egg yolks, sugar, spices and salt until smooth.
Add milk and pumpkin. Fold in stiffly beaten egg whites.
Pour into pie shell and bake about 45 minutes at 350°.

Special: Add whipped cream before serving.

Luella Fortman

FROZEN PUMPKIN PIE

1 graham cracker pie crust	1/4 tsp. ginger
3/4 c. pumpkin	1/2 tsp. nutmeg
1/2 c. brown sugar	1 tsp. cinnamon
1/2 tsp. salt	1 qt. vanilla ice cream

Combine all together except the ice cream and mix well.
Stir ice cream to soften; fold into pumpkin mixture and fill
crust. Freeze at least 4 hours.

Kathryn Parker

DOUBLE-DECK PUMPKIN PIE

1 c. pumpkin	1 tsp. salt
2 egg yolks	1 1/3 c. milk
1 (heaping) Tbsp. flour	1 tsp. cinnamon
3/4 c. sugar	1/4 tsp. cloves

Mix all together; beat egg whites and fold in last.
Pour into unbaked pie shell and bake at 425° for 15 minutes.
Turn heat down to 350° and bake for 45 minutes, or until
an inserted knife comes out clean.

Vivian McNabb

SOUR CREAM RAISIN PIE

1 3/4 c. flour	1 c. oleo
1 3/4 c. oatmeal	1 tsp. soda
1 c. brown sugar	

Mix all together and put 1/2 of mixture in a 9x13 inch pan. Mix 1 cup raisin pie filling and 8 ounces sour cream. Pour over the above mixture. Sprinkle other 1/2 mixture over top.

Shirley Thrasher

ZUCCHINI PIE

Peel and seed and cook 6 cups cubed zucchini. Cook until tender. Drain and mash a little. Add:

1 1/2 c. sugar
2 Tbsp. flour

1 1/2 tsp. cream of tartar
Salt to taste

Add cinnamon and any other spice to taste. Put in unbaked pie crust and lattice top. Bake at 375° for 30 minutes or longer until crust is golden brown.

Gladys Michael

STRAWBERRY PIE

1 c. sugar
1 c. water
4 1/2 (level) Tbsp.
cornstarch

3 Tbsp. white Karo
1 tsp. red food coloring

Cook till thick, stirring constantly. Stir in 2 tablespoons strawberry Jello. Cool to lukewarm. Fold in 1 quart of quartered strawberries and put in a baked 9-inch pie shell. When ready to serve, top with Cool Whip.

Marie Bowerman

Kathryn Parker

RAISIN CREAM PIE

1 c. raisins
1 c. cream
1 c. sugar
2 Tbsp. flour

1 tsp. cinnamon
2 eggs
Pinch of salt

Mix all ingredients together. Cook over medium heat until thick. Pour into a baked pie shell. Very rich. Put Cool Whip on the top. (Crust follows.)

Crust:

3 c. flour	1 tsp. salt
1 c. shortening	1 egg
1 Tbsp. sugar	Milk

Combine flour, shortening, sugar and salt. Cut until blended. Beat 1 egg in a cup and add enough milk to make 1/2 cup. Blend with dry ingredients. Roll and put into pie pans. Chill before baking. This makes 2 or 3 (9 inch) crusts. I have never had this crust to fail. It is very flaky.

Virginia Yates

RAISIN SOUR CREAM PIE

3/4 c. sugar	1 c. raisins
2 Tbsp. cornstarch	Rind and juice of 1 lemon
1/4 tsp. salt	1/3 c. chopped nuts
2 eggs	1 (9 inch) baked crumb crust
2 c. (1 pt.) sour cream	

Blend sugar and cornstarch and salt. Combine with beaten eggs, 1 1/2 cups of the sour cream, raisins, rind and juice. Cook and stir over hot water until thick. Stir in nuts. Pour in shell and cool. Top with 1/2 cup sour cream. Sprinkle with additional crumbs and grated rind, if desired.

Carole Carmer

AMBER PIE

1 c. raisins	1 small tsp. cinnamon
1 (scant) c. sugar	1 small tsp. cloves
1 c. sour cream	1 small tsp. nutmeg
1 egg, beaten	

Plump the raisins in 3 tablespoons water by simmering until water is absorbed and combine all ingredients and bake in double crust until good and brown. Bake at 350°.

Ruby Paulen

NAKED PIE

1 egg	1/2 c. flour
1/2 (scant) c. sugar	1 tsp. vanilla
1/2 c. brown sugar (not packed)	1 tsp. baking powder
	Pinch of salt
2 medium apples, chopped with peeling	1/2 c. nuts (opt.)

Cream egg and sugar; add salt, vanilla and flour with baking powder. Add apples and nuts. Bake at 375° for 20 to 30 minutes in greased pie dish.

Myrtle See, Jean Jackson

CHESS PIE

1/2 c. butter	5 eggs, well beaten
2 c. granulated sugar	1 c. milk
1 Tbsp. flour	2 Tbsp. lemon juice
1 Tbsp. yellow corn meal	1 tsp. vanilla

Cream butter and sugar well. Beat in flour and corn meal. Add eggs, milk, juice and vanilla; beat well. Pour into unbaked 9-inch pie shell and bake at 350° for about 50-55 minutes.

Marie Bowerman

PECAN PIE

1 c. pecans	1 tsp. vanilla
3 eggs	1 Tbsp. flour
1 c. dark corn syrup	1/2 tsp. salt
1/2 c. sugar	1/4 c. melted butter or margarine
1/2 tsp. cinnamon	

Line 8-inch pie pan with pastry. Chop pecans fine. Beat eggs well and combine all ingredients. Pour into unbaked pie shell. Bake until filling is set at 350° for 45 minutes.

Lillian Applegate, Ruby Pauley

PECAN PIE

1/2 recipe pastry, unbaked	1 c. sugar
2 eggs, beaten	2 Tbsp. melted butter or margarine
1 c. Karo syrup, blue label	1 c. unsalted pecans, peanuts or walnuts
1/8 tsp. salt	
1 tsp. vanilla	

Mix all ingredients together, adding nuts last. Pour into pastry shell. Bake in hot 400° oven for 15 minutes; reduce heat to moderate 350° and bake 30-35 minutes longer or until a knife inserted in center of filling comes out clean. Makes one 9-inch pie.

Kathryn Parker

PEPPERMINT PIE

A. Use graham cracker crust in 9x13 inch pan.

B. Fudge Layer: Melt -

1/2 c. margarine	2 1/4 sq. baking chocolate
------------------	----------------------------

Add:

1 slightly beaten eggs	1 c. powdered sugar
------------------------	---------------------

Freeze. C. Layer 1/2 gallon peppermint ice cream over frozen fudge. D. Cover with 2 packages Dream Whip (I use large Cool Whip). E. May top with nuts, shaved chocolate bar or miniature marshmallows. Burger ice cream has both the green and red mints. I prefer it but also have used Borden's, which has the red and white only.

Doneta Oswalt

GRANDMA COOPER'S CRANBERRY PIE

1/2 c. sugar	1 c. raisins
1 Tbsp. cornstarch	1/4 tsp. salt
1 c. fresh cranberries	1 Tbsp. vanilla
1 c. water	Pastry for 2-crust 9-inch pie

In saucepan, combine sugar and cornstarch. Stir in cranberries, water, raisins and salt. Cook and stir 10 minutes or till cranberries pop and mixture is thickened. Remove from heat; stir in vanilla. Cool while making pastry.

Pour cranberry mixture into crust; make strips for top crust. Seal and flute edge. To prevent overbrowning, cover edge of pie with foil. Bake in 375° oven for 20 minutes. Remove foil; bake 25 minutes more. Cool before serving.

Adair Shultz

PEANUT BUTTER PIE

1/3 c. peanut butter	2 Tbsp. butter
3/4 c. sifted powdered sugar	1/2 tsp. vanilla
1/3 c. flour	3 egg whites
1/2 c. sugar	1/4 tsp. cream of tartar
1/8 tsp. salt	1 tsp. cornstarch
2 c. scalded milk	1/2 c. sugar
	3 egg yolks, slightly beaten

Blend peanut butter and powdered sugar until crumbly sprinkle 2/3 mixture over baked pie shell (9 inch). Set aside the rest. Mix flour, sugar and salt, gradually add to milk. Cook over medium heat, stirring constantly till thickened. Stir a small amount into beaten egg yolks, then back into hot mixture; cook 2 or 3 minutes. Add butter and vanilla. Cool. Pour in pie shell. Top with meringue. Make meringue by beating egg whites till stiff; beat in cream of tartar, then gradually add sugar which has been mixed with cornstarch. Beat till stiff and shiny. Bake 15-20 minutes at 350°.

Janet McKean, Freida Dailey

COCONUT PIE

Use a 9-inch baked pie shell.

Filling: Blend thoroughly in saucepan -

1/2 c. sugar	1 pkg. unflavored gelatin
1/4 c. flour	1/2 tsp. salt

Stir in gradually 1 3/4 cups milk. Cook over medium heat until mixture boils, stirring constantly. Boil 1 minute. Cool until mixture mounds slightly when dropped from spoon. Blend in 3/4 teaspoon vanilla and 1/4 teaspoon almond extract, carefully fold into a meringue made of 3 egg whites, 1/4 teaspoon cream of tartar and 1/2 cup sugar. Gently

fold in 1 cup Cool Whip and 1 cup coconut. Pile into cooled pie shell. Sprinkle with coconut. Chill several hours before serving.

Delight Armstrong

COCONUT PIE

1 3/4 c. milk	1 1/2 c. moist shredded
6 Tbsp. cake flour	coconut or flaked coconut
2/3 c. sugar	1 1/4 tsp. vanilla
1/4 tsp. salt	1 1/2 Tbsp. butter
2 egg yolks, well beaten	

Scald 1 cup milk over boiling water. Mix sugar, salt, flour and remaining milk together. Stir into hot milk and cook slowly until thickened, stirring constantly. Cover and cook over boiling water for 5 minutes. Add mixture slowly to egg yolks and cook 1 minute longer. Add butter and vanilla. Cool. Pour into pastry shell. Spread with meringue made from the egg whites or with whipped cream.

Helen Houlton Shutt

FRENCH SILK CHOCOLATE PIE

1/2 c. butter or margarine (softened)	1 tsp. vanilla
3/4 c. sugar	2 eggs
1 oz. Baker's bitter chocolate (melted)	1 (9 inch) pie shell, baked
	1 c. whipped cream
	1/2 c. walnuts (chopped)

Thoroughly cream room temperature butter with sugar. Blend in melted chocolate and vanilla. Add eggs one at a time, beating 5 minutes after each addition. Pour into cooled pie shell and chill at least 2 hours before serving. Top with whipped cream, then sprinkle nuts on top.

Loann Bassett

CHOCOLATE FRENCH SILK PIE

Cream:	
1/2 c. butter	3/4 c. sugar

Melt 1 square chocolate and add to butter and sugar.

Add 1 teaspoon vanilla. Add 1 egg; beat 5 minutes. Add second egg and beat 5 more minutes. Pour into graham cracker pie shell and refrigerate; top with whipped cream.

Joyce Durst

BUTTERSCOTCH PIE

1 c. brown sugar
2 Tbsp. butter

1 pt. milk
1 tsp. vanilla (Kosto)

Mix butter and sugar; add 1/2 pint of milk and boil 10 minutes. Use other milk to make paste of (Kosto). Pour milk mixture together with sugar and bring to a boil. Pour into pie shell.

Luella Fortman

CHOCOLATE CREAM PIE

1 large pkg. instant
chocolate pudding mix
3 1/2 c. cold milk
1 tsp. sugar

1/2 tsp. vanilla
Cool Whip
1 (9 inch) baked pie crust

Put cold milk into bowl and add mix, sugar and vanilla. Beat slowly until well mixed. When set, fold in 1 cup Cool Whip. Turn into pie shell and garnish with Cool Whip.

Martha Quance

PIE CRUST

1/2 c. butter or margarine
1/3 c. brown sugar
1 1/2 c. flour
1/2 c. chopped nuts

1/4 tsp. salt
1/4 tsp. soda
1/2 tsp. vanilla

Mix all together until crumbly; press in pie pan. Bake at 350° for 15 minutes or fill pie shell with filling and bake as usual. This is good for pumpkin pie or cream filled pies.

Jean James

FOOLPROOF CRUST

4 c. flour	2 tsp. salt
1 3/4 c. vegetable shortening	1 Tbsp. vinegar
1 Tbsp. sugar	1 egg
	1/2 c. water

With fork, mix first 4 ingredients. In separate bowl, combine remaining. Mix together for 2 minutes with fork until all ingredients are moistened. Make into a ball and chill 15 minutes before rolling. Makes two 9-inch double crust and one 9-inch single shell. Can be frozen until ready to use.

Karen Atkinson

PIE CRUST

5 1/2 c. flour	1 egg, beaten in a cup, then fill with ice water
1 lb. lard	1 Tbsp. salt
1 Tbsp. sugar	

Mix together. This can be stored in refrigerator several days.

Donna Mitchener

PERFECT PIE CRUST

No matter how much you handle this dough (and you can beat it with your rolling pin if you like), it will always be flaky, tender and delicious. Scraps can be rerolled if necessary and crust will never be tough. Dough can be left in refrigerator up to 3 days. It remains soft and can be taken out and rolled at once. Or it can be frozen until ready to use. Thaw until soft enough to roll. Recipe makes two 9-inch double crust pies and 1 pie shell.

c. unsifted all-purpose flour (lightly spooned into cup)	1 3/4 c. solid vegetable shortening
Tbsp. sugar	1 Tbsp. white cider vinegar
tsp. salt	1 large egg

1. Put first 3 ingredients in large bowl and mix well with fork. 2. Add shortening and mix with fork until ingredients are crumbly. 3. In small bowl, beat together with a

fork 1/2 cup water, the vinegar and egg. 4. Combine the two mixtures, stirring with fork until all ingredients are moistened. 5. Divide dough in 5 portions and, with hands, shape each portion in a flat round patty ready for rolling. 6. Wrap each in plastic or waxed paper and chill at least 1/2 hour. 7. When ready to roll pie crust, lightly flour both sides of patty, put on lightly floured board. 8. Put some flour on the rolling pin and roll crust, keeping it round. Roll from center to 1/8 inch thickness and 2 inches larger than inverted pie pan. 9. Fold in halves or quarters; transfer to pie pan, unfold and fit loosely in pie pan. Press with fingers to remove air pockets.

Dorothy Kail

PIE DOUGH

3 c. flour	1/2 c. boiling water
1 tsp. baking powder	1 c. lard or 1 c. plus
1 tsp. salt	2 Tbsp. Crisco

Sift flour, baking powder and salt together. Pour boiling water over shortening and mix with fork until creamy; add flour mixture and mix into a dough. Chill thoroughly. Roll out on floured board to desired size. Do not stretch dough. Line the pie pan with one piece of dough.

For Two Crust Pie: After filling is placed in pastry, dampen edges of lower crust with cold water and cover with remaining dough which has been rolled out and slashed in several places to allow steam to escape while baking. Press edges together and flute the crust with the thumb and index finger of one hand and the index finger of the other hand, or with prongs of fork and bake according to recipe for filling selected.

For Pastry Shell: After crust is fitted, trim edges evenly, leaving a 1-inch overhanging border, fold dough under and back to make an upright rim, then flute edges, using thumb and index finger of one hand and the index finger of the other hand. Prick crust thoroughly with fork and use one of the following methods to prevent shrinkage of crust: 1. Place rolled dough in pan and set aside for 5 minutes, then fit into place with a ball of dough. 2. Line pastry shell with waxed paper and partially fill with rice or beans, remove paper after first 10 minutes of baking. 3. Fit a second pan inside on crust, remove pan after first 10 minutes. Bake in a very hot oven at 450° for about 15 minutes or until delicately browned.

Helen Houlton Shutt

Cakes, Cookies, Desserts

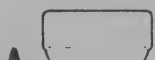


HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:



4-cup baking dish:

9-inch pie plate
8x1¼-inch layer cake pan—C
7 3/8 x 3 5/8 x 2¼-inch loaf pan—A

6-cup baking dish:

8 or 9x1½-inch layer cake pan—C
10-inch pie plate
8½ x 3 5/8 x 2 5/8 inch loaf pan—A

8-cup baking dish:

8x8x2-inch square pan—D
11x7x1½-inch baking pan
9x5x3-inch loaf pan—A

10-cup baking dish:

9x9x2-inch square pan—D
11¾x7½x1¾-inch baking pan
15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups

Melon Mold:

7x5½x4-inch mold—H	6 cups
--------------------	--------

Spring-Form Pans:

8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups

Ring Molds:

8½x2¼-inch mold—E	4½ cups
9¼x2¾-inch mold—E	8 cups

Charlotte Mold:

6x4¼-inch mold—G	7½ cups
------------------	---------

Brioche Pan:

9½x3¼-inch pan—F	8 cups
------------------	--------

CAKES, COOKIES, DESSERTS

MOM'S FAVORITE CHOCOLATE CAKE

2 1/4 c. flour, sifted (preferably cake flour)	3 Tbsp. cocoa
3/4 c. butter or other shortening	1/2 c. boiling water
3 eggs	1 tsp. soda
2 c. sugar (brown and granulated)	1 (rounded) tsp. baking powder
	1/2 c. sour milk
	Vanilla

Pour 1/2 cup boiling water over cocoa and soda. Set aside to cool. Cream butter and sugar carefully. Beat in eggs, one at a time. Add sour milk, cocoa mixture, flour and baking powder, which have been sifted several times. Beat briskly. Add vanilla. Bake in moderate oven at 375° for 30-35 minutes.

Fanny Boger

SNOWBALL CAKE

env. Knox gelatine	4 Tbsp. cold water
--------------------	--------------------

Add 1 cup boiling water and stir well. Add 1 large can (2 cup size) crushed pineapple and juice. Mix, then refrigerate to cool and partially set. Prepare 2 packages of Dream Whip; reserve 1/4 of this to ice top of cake. Line large bowl with waxed paper. Break an angel food cake in pieces (slices). Place some in a bowl, then some of the gelatine mixture. Alternate layers until all is used. Refrigerate overnight, turn all onto a plate and frost with the 1/4 cup of Dream Whip. Decorate with coconut, or maraschino cherries and nuts.

Nona Cooper

MUSTER DAY GINGERBREAD

In large bowl, melt 1 cup of shortening in 1 cup very hot water. Stir in 1 cup sugar and 1 cup dark molasses. Mix together:

1 c. flour	1 tsp. soda
1 tsp. salt	1 tsp. ginger
1 tsp. nutmeg	2 tsp. cinnamon

Mix into batter, then add enough flour (about 5 cups) to make stiff dough. Roll out 1/4 inch thick; cut with cutter. Bake at 375° for 6 minutes.

Sharon Zonker
From Historic Ft. Wayne

TURTLE CAKE

1 box German chocolate cake mix	1 pkg. caramels and 1/2 c. Eagle Brand condensed milk
3/4 c. softened butter	1 c. chocolate chips
1/2 c. Eagle Brand condensed milk	1 c. chopped nuts (pecans)

Make cake according to directions on box and add butter, 1/2 cup Eagle Brand milk. Pour 1/2 mixture into a greased pan, 9x13 inches. Bake at 350°; watch until almost done. Melt caramels with 1/2 cup Eagle Brand condensed milk and pour over top of baked layer. Sprinkle chocolate chips and nuts on top of caramel. Pour other half of cake mixture on top. Bake at 350° for approximately 30 minutes or until done. Caramel frosting will be in center only. Powdered sugar may be dusted over top of cake after cake is baked to give it a more attractive appearance.

Phyllis Kummer

MOM'S BLUE RIBBON ANGEL FOOD CAKE

1 1/2 c. egg white	1 c. cake flour
1 1/2 tsp. cream of tartar	1/4 tsp. almond
1/4 tsp. salt	1 3/4 c. sugar
1 tsp. vanilla	

Sift flour once, then measure. Sift the 1 cup flour and 3/4 cup of sugar together several times. Beat egg whites until frothy; add cream of tartar and salt. Beat until the eggs form soft peaks. Beat in 1 cup sugar, 2 tablespoons at a time. Add flavoring. Fold in flour, 2 tablespoons at a time. Rinse pan in cold water and shake out. After batter is in the pan, twist several times. Bake at 375° for 35 minutes.

Fanny Boger

PINEAPPLE UPSIDE DOWN CAKE

1/2 c. Crisco or oleo	2 tsp. baking powder
1 1/2 c. sugar	1/2 tsp. salt
1 egg	1 c. water or pineapple juice
2 1/2 c. sifted flour	

Melt 1/2 cup oleo in nonstick skillet. Add 1 cup brown sugar. Smooth evenly in pan. Place pineapple slices on butter and sugar mixture. Pour cake batter over pineapple. Bake at 350° for about 1 hour. Cool about 10 minutes, then turn upside down on cake plate.

Vera Webb

LIGHT LEMON CHEESECAKE

1 c. cold milk	1 (8 oz.) pkg. cream cheese,
pkg. instant lemon	cut in 1-inch cubes
pudding	1 (9 inch) pie crust

Pour milk in blender. Add pudding and cream cheese. Turn on blender long enough to mix. Pour in crust. Slice ananas on bottom of crust first, if desired.

Karen Atkinson

HAWAIIAN ICEBOX CAKE

Rub an 8-inch mold with vegetable oil and line with slices of jelly roll cut in 1/2 inch slices. Heat 3/4 cup pineapple juice and 3/4 cup water. Add and stir until dissolved, 1 package lemon flavored gelatin. Chill until mixture begins to thicken. Fold in 1/2 cup canned crushed pineapple (drained) and 1/4 pound small marshmallows. Whip 1 cup whipping cream until stiff and fold into gelatin mixture. Pour into cake lined mold. Chill until firm.

Viola Long

STRAWBERRY CAKE (ROSALYN CARTER'S)

pkg. yellow or white cake mix	1 c. chopped nuts
(3 oz.) pkg. strawberry Jello	4 eggs
1/4 c. cooking oil	2 Tbsp. flour
	1 (10 oz.) pkg. frozen strawberries, or 1 pt. fresh berries with 1/2 c. sugar

Mix well all ingredients and pour into angel food cake pan and bake at 350° for 45 minutes or until done. Serve plain or with whipped cream.

Glenda Shull

DUMP CAKE

Dump and mix (40 strokes):

2 c. flour	1 tsp. salt
2 c. sugar	2 eggs
2 tsp. soda	

Add:

1/2 c. chopped nuts	20 oz. unsweetened crushed
1 Tbsp. vanilla	pineapple

Bake at 325° to 350° for 45 minutes.

Frosting:

1 (8 oz.) pkg. Philadelphia	1 tsp. margarine
cream cheese (room	1 1/2 c. powdered sugar
temperature)	1 tsp. vanilla

Mix and spread on the cake.

Judy Bower

STAINED GLASS CAKE

24 graham crackers	1 pkg. cherry Jello
1/2 c. sugar	1 env. unflavored gelatin
1/2 c. butter	1/4 c. cold water
1 pkg. lemon Jello	1 c. hot pineapple juice
1 pkg. lime Jello	1 c. whipping cream

Combine sugar, butter and crushed graham crackers. Place half of mixture in bottom of a 9x13 inch pan, the remaining half to be sprinkled over the top. Dissolve each of the three Jellos in 1 1/2 cups of hot water. Place in ice cube trays and allow to set until firm. Cut the Jello in squares. Dissolve unflavored gelatin in cold water. Add hot pineapple juice. Add 1 tablespoon sugar if juice is unsweetened. Chill mixture until syrupy. Fold in whipped cream. Add the Jello squares and place in pan. Sprinkle remaining crumbs over top.

Viola Long

CHOCOLATE CHIP CAKE

1 c. dates, cut in small pieces	1/4 tsp. salt
1 1/4 c. boiling water	2 tsp. cocoa
1 tsp. baking soda	1 1/2 c. flour
3/4 c. shortening or oleo	1/2 c. nutmeats, cut fine
1 c. granulated sugar	1 (6 oz.) pkg. chocolate chips
2 eggs	1/2 c. white sugar

Combine dates, water and soda and let cool. Cream shortening and sugar; add eggs, one at a time. Sift together salt, cocoa and flour. Combine all 3 mixtures. Pour into a greased and floured 9x12x2 inch pan. Mix and sprinkle nuts, chocolate bits and sugar over the batter. Bake at 350° for 40-45 minutes. Serve plain or with whipped cream or ice cream.

Dorothy Bisel

COUNTRY STYLE CHOCOLATE CAKE WITH WHITE FUDGE FROSTING

1/3 c. shortening	3/4 tsp. soda
1 1/2 c. sugar	1 1/2 tsp. cinnamon
3 sq. chocolate	3/4 tsp. salt
2 1/4 c. flour	1 1/2 c. buttermilk
2 tsp. baking powder	

Cream shortening and sugar. Add sifted ingredients, alternately with milk. Bake in loaf pan, 9x9x2 inches, at 350° for 50 minutes.

Frosting:

1 c. milk	2 c. white sugar
-----------	------------------

Cook to soft ball stage. Add vanilla. Heat until spreadable.

Evelyn Simanton

SUSAN THOMAS'S COCA-COLA CAKE

Put in saucepan:

1/2 c. margarine	3 Tbsp. cocoa
1/2 c. Wesson oil	1 c. Coca-Cola

Combine and bring to boil; add 1 1/2 cups of miniature marshmallows. Then stir into:

2 c. sugar	2 c. sifted flour
------------	-------------------

Now add 1/2 cup buttermilk with 1 teaspoon soda and 2 eggs and 1 teaspoon vanilla. Bake in 9x13 inch pan at 350° for 45 minutes.

Frosting: Mix and bring to boil -

1/2 c. margarine	3 Tbsp. cocoa
6 Tbsp. Coca-Cola	

Remove from stove and add:

1 box powdered sugar	1 c. chopped nuts (opt.)
1 tsp. vanilla	

Either pour over warm cake and let stand, or let both cake and frosting cool before frosting cake.

Ginger Post

APPLE DUMPLING CAKE

3/4 c. shortening	1/2 tsp. salt
2 c. sugar	2 c. applesauce
2 eggs, well beaten	1 c. brown sugar
2 c. flour	1 c. nuts
1 tsp. cinnamon	4 Tbsp. oleo
1/2 tsp. soda	

Cream together shortening and sugar. Add eggs and mix well. Sift dry ingredients together 3 times. Add to egg mixture and mix well. Blend in applesauce. Spread batter in a 9x13 inch pan, well greased and floured. Mix brown sugar, nuts and oleo and 4 tablespoons flour and put over batter. Bake at 375° for 1 hour.

Karen Atkinson

CHOCOLATE TEXAS SHEET CAKE

Bring to boil:

- | | |
|-------------------|------------------------|
| 1 c. water | 2 (heaping) tsp. cocoa |
| 1/2 lb. margarine | |

Pour boiled mixture over the following:

- | | |
|---------------------------|---------------|
| 2 c. sifted flour | 2 tsp. soda |
| 2 c. sugar | 1/2 tsp. salt |
| 1 (heaping) tsp. cinnamon | |

Add:

- | | |
|-------------------|----------------|
| 2 eggs | 1 tsp. vanilla |
| 1/2 c. buttermilk | |

Beat for 2 minutes. Pour into greased and floured sheet cake pan (10x15x1 inch) and bake at 350° for 25 minutes.

Marie Bowerman

CHOCOLATE REFRIGERATOR CAKE

- | | |
|-------------------------------|---------------------------------|
| 1 (6 oz.) pkg. chocolate bits | 1 tsp. vanilla |
| 2 Tbsp. sugar | 3 eggs |
| 2 Tbsp. water | 1/2 pt. whipping cream, whipped |

Melt over low heat the chocolate bits, sugar and water. Stir until melted. Separate eggs and add yolks one at a time. Beat until smooth. Set aside to cool. Add beaten egg whites, whipping cream, and vanilla. Beat until thoroughly mixed. Break angel food cake in small pieces in casserole, and spoon chocolate mixture on top. Layer more cake on top of chocolate mixture and repeat until chocolate is all used up. Top with chopped pecans. Refrigerate overnight.

Marie Bowerman

NO NAME CAKE

Mix thoroughly:

- | | |
|---|-----------------------------|
| 1 1/2 c. white sugar | 1 can (about 6 oz.) coconut |
| 1 1/2 c. self-rising flour | 4 eggs |
| 1 (No. 2) can drained crushed pineapple | 1 c. Wesson oil |

Bake in greased rectangle cake pan, 9x13 inches, at 350° for 35 minutes. Cool and ice with Cream Cheese Icing

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese	1 (16 oz.) box powdered sugar 1/4 lb. soft oleo
--------------------------------	--

Beat this mixture and ice the cake.

Thelma Schramm

LEMON CAKE

1 box Duncan Hines lemon Deluxe cake mix	4 eggs 3/4 c. warm water
1 pkg. Jello instant lemon pudding	1/2 c. oil

Mix at low speed for 10 minutes. Bake at 350° for 60 minutes. Cool 10 minutes and frost with:

1 1/2 c. powdered sugar	6 Tbsp. lemon juice
-------------------------	---------------------

Thelma Schramm

OATMEAL CAKE

1 c. quick oats	1 stick oleo
1 1/2 c. boiling water	

Add oats and oleo to water and let stand until cool.

1 c. brown sugar	1 tsp. cinnamon
1 c. granulated sugar	1/2 tsp. nutmeg
2 eggs	1 tsp. soda
1 1/2 c. flour	

Mix together and bake in 9x13 inch pan for about 30 minutes at 350°, until cake springs back when touched.

Marilynne Clem

OATMEAL CAKE

1 c. quick-cooking oats	2 eggs
1 1/4 c. boiling water	1 c. flour
1 stick oleo	1 tsp. cinnamon
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1/2 tsp. nutmeg

Topping:

1/2 stick oleo (can use more)	1/3 c. cream
1 c. brown sugar	Coconut and nuts

Pour boiling water over oats and let set for 20 minutes. Cream oleo and sugars. Add eggs and oatmeal and dry ingredients. Bake for 30 minutes at 350°.

For Topping: Bring oleo, brown sugar and cream to a boil; add coconut and nuts. Pour over cake. Broil until light brown and bubbly.

Dorothy Bisel

PISTACHIO CAKE

1 pkg. white cake mix	3/4 c. oil (Mazola or Crisco)
1 (3 1/2 oz.) pkg. pistachio instant pudding	1 c. water
	4 eggs

Mix dry ingredients and add remaining ingredients. Beat at medium speed for exactly 4 minutes. Put batter into a 9x13 inch greased and floured pan and sprinkle ground English walnuts (about 3/4 cup) over top. Bake in 350° oven for 40 minutes. While cake is still hot, prick entire surface of top of cake and pour hot syrup over it.

Syrup:

2 c. powdered sugar	1/3 c. water
2 Tbsp. margarine	

Cook on top of stove for about 3 minutes. (Don't over-cook.) Prepare syrup about 3 minutes before cake is out of the oven so that syrup will be hot when put on the hot cake.

Evana Brill

WATERGATE CAKE

- | | |
|----------------------------------|---------------------------|
| 1 box white cake mix | 3 eggs |
| 1 pkg. instant pistachio pudding | 1 c. Wesson or Crisco oil |
| | 1 c. club soda |

Mix all together at medium speed for 2 minutes. Fold in 1/2 cup nuts (pecans). Put in 10-inch tube or Bundt pan that has been greased. Bake at 350° for 45-50 minutes. Let cool, and frost with 1 package instant pistachio pudding 1 envelope Dream Whip and 1 1/4 cups milk. Mix together. Frost cake. Refrigerate.

Dorothy Kail

OATMEAL CAKE

- | | |
|------------------------|----------------|
| 1 c. quick oatmeal | 2 eggs |
| 1 1/4 c. boiling water | 1 tsp. vanilla |
| 1/4 c. oleo | 1 1/3 c. flour |
| 1 c. white sugar | 1 tsp. soda |
| 1 c. brown sugar | 1/2 tsp. salt |

Soak oatmeal in boiling water for 20 minutes. Cream oleo and sugars. Add eggs and vanilla; mix well. Sift dry ingredients together. Add to above mixture. Bake in a 9x13x2 inch pan at 350° for 30 minutes.

Topping:

- | | |
|------------------|------------------|
| 1 c. milk | 1 tsp. vanilla |
| 1 c. white sugar | 1 c. nuts |
| 3 egg yolks | 1 1/3 c. coconut |
| 1 stick oleo | |

Combine all except the last 2 items in a saucepan and cook over medium heat for 12 minutes, stirring often. Remove from heat; fold in last 2 items and spread over cake.

Lydia Hipkind

WALDORF ASTORIA CAKE

- | | |
|----------------------|--|
| 1/2 c. shortening | 2 small bottles red food coloring or a little less |
| 1 1/2 c. white sugar | 2 Tbsp. vinegar |
| 2 eggs | |
| 2 c. flour | |

1 tsp. salt
1 c. buttermilk
1 tsp. vanilla

2 Tbsp. cocoa
1 tsp. baking powder

Cream shortening and sugar and add eggs and coloring. Sift flour, salt, and cocoa together. Add with buttermilk and vanilla. Mix in last, but not beating, the vinegar and soda. Bake in 350° oven for 1/2 hour.

Mrs. Floyd Petty

FRESH APPLE CAKE

1 1/2 c. salad oil
2 c. sugar
3 eggs
2 tsp. vanilla
1 c. chopped pecans

3 c. flour
2 tsp. baking soda
1/2 tsp. salt
3 c. peeled, chopped apples

Mix first 4 ingredients. Add sifted flour, soda and salt. Fold in pecans and apples. Pour into greased tube or Bundt pan, lightly floured. Bake for 1 hour at 350°.

Glaze:

1 c. brown sugar
1 stick margarine

1/4 c. milk

Boil 5 minutes. Remove from heat and add 1 teaspoon vanilla. Do not beat. Spread over warm cake.

Evana Brill

CARROT CAKE

2 c. granulated sugar
1 1/2 c. Mazola oil
3 c. grated carrots
4 eggs
2 tsp. cinnamon

2 c. flour
2 tsp. baking powder
1 tsp. salt
2 tsp. soda

Mix all together and bake in a 10x14 inch loaf pan for 25-30 minutes at 350°.

(Frosting follows on next page.)

Frosting:

8 oz. Philadelphia cream
cheese
2 tsp. vanilla

1/2 stick oleo
1 (1 lb.) box powdered sugar

Mix and frost.

Marie Bowerman
Annabelle Yoder

FRESH APPLE CAKE

1 c. cooking oil
2 c. sugar
2 eggs, beaten
1 tsp. vanilla
1 tsp. cinnamon

3 c. apples, chopped fine
2 c. flour
1 tsp. soda
3/4 tsp. salt
1 c. chopped pecans

Mix ingredients by hand and bake in a 350° oven for 50 minutes in a greased pan (but not floured).

Topping: Mix together real well -

1/2 c. brown sugar
1/4 c. butter

3 Tbsp. milk

Take cake from oven and pierce top with fork and pour hot topping over cake.

Betty Shuff

OATMEAL CAKE

Pour 1 1/4 cups boiling water over 1 cup of quick oats and let stand for 20 minutes. Cream and mix with oats:

1/4 c. butter
1 c. brown sugar
2 eggs
1 c. granulated sugar
1 tsp. cinnamon

1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt

Grease and flour a 9x13 inch pan. Bake at 350° for 30 minutes.

(Topping follows on next page.)

Topping:

1/2 c. melted butter	1/3 c. milk
3/4 c. brown sugar	1 c. coconut, packed
3 Tbsp. flour	1/2 c. chopped pecans

Mix and spread over cake; put under broiler and brown. (Top of cake approximately 6 inches from broiler for about 4 minutes.) Watch carefully; will burn easily.

Mrs. Robert Beaty

FRESH APPLE CAKE

Beat together:

1 c. vegetable oil	2 eggs
1 tsp. vanilla	2 c. sugar

Sift together and add:

Salt	1 tsp. soda
2 c. flour	1 tsp. cinnamon

Dice and fold in 3 cups apples. Bake 1 hour at 325°. I like to add raisins and/or nuts.

Sauce for Apple Cake:

1/2 c. butter	1 c. brown sugar
1/2 c. cream or evaporated milk	1 tsp. vanilla

Cook until it boils and thickens. Serve warm or cold.
Gladys Michael

FRUIT COCKTAIL CAKE

2 c. flour	1 (17 oz.) can fruit cocktail
1 1/2 c. sugar	1 c. pecans or English walnuts
2 tsp. soda	
1/2 tsp. salt	

Mix all together and bake at 325° for 40 minutes. Frost with Vanilla Icing.

Jean James

FRUIT COCKTAIL CAKE

1 1/2 c. sugar
2 c. flour
Pinch of salt

2 eggs, slightly beaten
1 (No. 303) can fruit cocktail,
drained

Mix first 4 ingredients; add fruit cocktail. Mix well. Pour into 9x13 inch pan. Top with 1/2 cup brown sugar and nuts. Bake at 350° for 30-35 minutes. Serve Cool Whip on top.

Dorothy Kail

WATERGATE CAKE

1 box white cake mix
1 box pistachio pudding
3 well beaten eggs

1 c. vegetable oil
1 c. club soda

Blend well for 2 minutes. Blend in 1/2 cup nuts if desired. Pour into greased and floured Bundt pan. Bake at 350° for 50-55 minutes. Let cake cool.

Watergate Frosting:

1 pkg. Dream Whip
1 box pistachio pudding

1 c. milk

Blend well (until stiff). Frost cooled cake and serve.
Sophia Chrisman

RED CAKE

1 1/2 c. sugar
1/2 c. Crisco
2 eggs
2 oz. red cake coloring
2 Tbsp. cocoa
1 tsp. salt

2 1/2 c. flour
1 c. buttermilk
1 tsp. vanilla
1 Tbsp. vinegar
1 tsp. soda

Cream sugar, Crisco, eggs and coloring. Add dry ingredients alternately with buttermilk to which vanilla has been added. Fold in vinegar and soda mixed together. Bake for 25-30 minutes in a 300° oven. Cool.

(Frosting follows on next page.)

Frosting: Cook and cool -

1 c. milk

1/4 c. flour

Beat very well:

1 c. Crisco

1 c. white sugar

Add cooled milk and flour mixture, 2 teaspoons vanilla and 1 teaspoons lemon flavoring. Beat well and spread.

Mary Ann Kretz

PRUNE CAKE

Blend:

1 1/2 c. sugar

1 c. oil (Wesson or Mazola)

3 eggs

Sift together:

2 1/4 c. flour

1 tsp. cinnamon

1 tsp. soda

1/2 tsp. nutmeg

Add this to first mixture alternately with 1 cup of buttermilk. Add 1 teaspoon vanilla and fold in 1 cup of chopped, well cooked prunes. Bake at 300° for 45 minutes.

Icing:

1 c. sugar

1 Tbsp. corn syrup

1/2 c. buttermilk

1/4 c. oleo

1/2 tsp. soda

1 tsp. vanilla

Mix together and boil until soft ball stage. Pour over hot cake. Do not beat. Add nuts and coconut on top of cake before pouring icing on, if desired. Put this under the broiler for a few minutes, or until it bubbles.

Marilyn Minard

ANGEL FOOD - CHERRY CAKE

8 1/2 c. angel food cake,
in 1/2 inch cubes

1 1/2 c. milk or a little more

1 small pkg. instant vanilla
pudding

1 (No. 2) can pie filling
cherries

1 c. dairy sour cream

Place 1/2 of cake in a 9x13 inch pan. Save 16 cherries. Spoon rest of cherry filling over cake. Top with rest of cake cubes. Combine pudding, milk, and sour cream. Beat smooth. Spoon over cake. Dot with 16 cherries. Chill 5 hours.

Karen Atkinson

APPLE WALNUT CAKE

Combine:

4 c. coarsely chopped apples	2 c. sugar
------------------------------	------------

Let stand. Beat 2 eggs slightly. Add 1/2 cup oil and 2 teaspoons vanilla. Mix and add:

2 c. flour	2 tsp. cinnamon
2 tsp. baking soda	1 tsp. salt

Stir alternately with apple-sugar mixture. Stir in 1 cup walnuts. Pour in a greased oblong pan, 13x9x2 inches. Bake 1 hour at 350°.

Debra Shultz

CHESS CAKE

Mix with fork and press in a 9x13 inch pan:

1 box yellow cake mix	1 egg
1 stick butter	

Mix:

2 eggs	1 (8 oz.) pkg. cream cheese
1 box powdered sugar	

Beat well and spread over cake mixture. Bake at 350° for 45 minutes.

Betty Brown

ANGEL FOOD DELIGHT

1 pkg. chocolate bits	3 egg yolks, well beaten
1 Tbsp. water	3 egg whites, well beaten
1 Tbsp. sugar	1 c. whipped cream
1/8 tsp. salt	Nuts

Melt chocolate chips in double boiler or microwave. Add sugar, water, salt and egg yolks. Cool. Add the beaten egg whites and whipped cream. Pour this mixture over the angel food cake which has been broken into bite sizes. Chill for several hours.

Helen Houlton Shutt

WHITE SHEET CAKE

3/4 c. Crisco	1 1/2 tsp. salt
2 c. sugar	3 c. flour
1 c. milk	

Mix at medium speed for 2 minutes. Add:
3 whole eggs 1/2 c. milk

Beat for 2 minutes more at medium speed. Add:
4 1/2 tsp. baking powder 3 tsp. vanilla

Mix by hand. Pour into greased and floured cookie sheet pan. Bake at 350° for 20-25 minutes. (Test with a toothpick.)

Frosting: Soften -

3 Tbsp. oleo	3 Tbsp. Crisco
--------------	----------------

Add 1 pound box powdered sugar. Add cream or orange juice until desired spreading consistency.

Sherry Littlejohn

LAYER CAKE

1 pkg. Jiffy chocolate cake mix	8 oz. Philadelphia cream cheese
4 c. chocolate pudding (cool)	1 medium container Cool Whip

Mix cake as directed. Bake in a 9x13 inch cake pan for 8-10 minutes. Cool. Mix pudding and cream cheese together until blended. Spread over cake. Spread Cool Whip over the pudding and top with chopped nuts.

Karen Strahm

GOOD CAKE

2 c. flour	1 tsp. salt
2 c. sugar	1 tsp. vanilla
2 eggs	1 can pineapple, crushed
2 tsp. soda	1 c. nuts

Mix well and bake at 350° for 30-40 minutes.

Frosting:

8 oz. cream cheese	2 c. powdered sugar
1 stick butter	

Mix and frost cake.

Karen Strahm

CHOCOLATE OATMEAL CAKE

1 1/4 c. boiling water	1 1/2 c. flour
1 c. oatmeal	1 c. sugar
1/2 c. butter	1 tsp. baking soda
1 (4 oz.) sweet cooking chocolate	1/2 tsp. salt
	1 c. brown sugar
	3 eggs

Topping:

6 Tbsp. butter	3/4 c. brown sugar
1/4 c. light cream	1/2 c. chopped pecans

In small mixing bowl, pour boiling water over oatmeal; add 1/2 cup butter and chocolate. Let stand 20 minutes; stir till well combined. In large mixing bowl, sift together the flour, white sugar, soda and salt. Stir in brown sugar. Add eggs and oatmeal mixture. Beat at low speed on mixer until thoroughly combined. Bake at 350° for 35-40 minutes. Spread Caramel Nut Topping over hot cake and broil 1 minute.

Caramel Nut Topping: In saucepan, combine remaining butter, brown sugar, and cream. Cook and stir till mixture boils; reduce heat and simmer for 2-3 minutes. Add nuts.

Alaina Ring

BANANA CARROT CAKE

1 pkg. Pillsbury banana cake mix	1 (16 oz.) can sliced carrots, drained
3 eggs	2 tsp. cinnamon
1/3 c. oil	1/4 tsp. cloves
1/4 c. light molasses	1/2 tsp. nutmeg
1/2 c. chopped nuts	1/2 c. raisins

Heat oven to 350°. Grease 10-inch Bundt pan or 13x9 inch pan. In large bowl, blend banana cake mix, eggs, oil, molasses, carrots, cinnamon, nutmeg and cloves until moistened. Beat for 2 minutes at highest speed. Fold in raisins and nuts. Bake at 350° in tube pan for 50-60 minutes, or 30-40 minutes in 13x9 inch pan. Cool in pan for 25 minutes.

Glaze for Banana Carrot Cake:

1 c. powdered sugar	1 tsp. vanilla
1 1/2 oz. cream cheese	

Blend together and pour over cake; garnish with walnut halves or pecans. This makes a very moist cake.

Virginia Yates

UPSIDE DOWN CAKE

1/2 c. butter	2 1/2 c. flour
1 1/2 c. sugar	2 tsp. baking powder
1 well-beaten egg	1/4 tsp. salt
Fruit	1 c. fruit juice

Follow directions for making better cakes. Melt 2 tablespoons of butter in a skillet; add 1 cup brown sugar; stir until smooth. Spread with layer of well drained fruit. Pour cake batter over fruit and bake 45 minutes at 350°. Turn out on a plate; cool and spread with whipping cream.

Lorraine Hartranft

OATMEAL CAKE

Pour 1 1/2 cups boiling water over 1 cup oats. Let stand 30 minutes. Cream:

1/2 c. oleo
1 c. sugar

1 c. brown sugar

Add:

Eggs

1 tsp. soda

Oats

1 tsp. cinnamon

1 1/3 c. flour

1/2 tsp. nutmeg

Stir all together and bake at 350° for 30-40 minutes.

Frosting:

1/2 c. oleo
1/4 c. milk

1 c. brown sugar

Cook until thick and put over cake.

Sue Stonestreet

PLAIN CAKE FROM AN 1850 COOKBOOK

My aunt made this for family get-togethers at our farm. It was requested by the nieces and nephews, as they thought Aunt Celia always beat a lot of love in her cake. I never make it but that I think of her.

Take the butter left from breakfast, 2 or 3 eggs, a handful of sugar, as much milk as you think you will need and enough flour to make a thick batter. If milk is sweet, add 2 teaspoons baking powder to flour. If milk is sour, add 1 teaspoon soda.

Roll up tissue paper in loose ball and put in oven. Whites browns in 10 minutes, the oven is ready. Put in cake and bake till done.

FUDGE SQUARES

1 c. sugar

2 eggs

1/2 c. oleo or 1/2 c. Crisco

1/4 c. milk

Add:

1 c. sifted Gold Medal flour

3/4 c. nuts

5 Tbsp. cocoa

1 tsp. vanilla

Bake at 350° in 11 1/2 x 7 1/2 inch pans for about 15 minutes. Don't overbake. This shouldn't leave the edge of the pan very much. Mix the sugar, oleo, eggs and milk together well, then add the rest of the ingredients. Do not put soda or baking powder in this recipe.

Icing:

1 c. powdered sugar	1 tsp. vanilla
1 1/2 Tbsp. margarine	1 1/2 Tbsp. cocoa

Use hot coffee for liquid. Mix together well and spread on cake. Add the coffee a little at a time until you get it like you want it for spreading.

Loann Bassett

SELF-FILLED CUPCAKES

1 pkg. (2 layer) chocolate cake mix	1/3 c. sugar
1 (8 oz.) pkg. cream cheese, softened	1 egg
	Dash of salt
	1 c. chocolate chips

Mix according to package directions for cake. Fill paper cups in muffin tin 2/3 full. Cream cheese with sugar and beat in eggs and salt. Stir in the chocolate chips. Drop 1 rounded teaspoon of cheese mixture into each cupcake. Bake as package directs. Makes about 30 cupcakes.

Ann Marie Thrasher

CREME DE MENTHE CAKE

Mix a white cake mix according to package directions. Add 3 tablespoons creme de menthe and bake in a 9x13 inch pan. Ice with Hershey's chocolate frosting. Mix 9 ounces Cool Whip and 3 tablespoons creme de menthe and ice again. Refrigerate and serve. Excellent in the spring or for a shower or parties.

Carolyn Hart

FRESH APPLE CAKE

1 c. chopped nuts

3 c. chopped apples

Prepare first, and set aside.

1 1/4 c. oil

1 tsp. salt

2 c. sugar

1 tsp. soda

2 1/2 c. flour

3 tsp. baking powder

2 large eggs

1 tsp. vanilla

Put oil, sugar and eggs in bowl and beat on low speed until creamy. Add flour, salt, soda and baking powder. Add vanilla and beat. Stir in apples and nuts and mix well. Bake at 350° for 1 hour.

Icing: Put 1 stick oleo and 1 cup brown sugar in pan and heat on low, then add 1/4 cup canned milk and let come to a full boil. Remove from heat and add vanilla. Punch small holes in cake and pour icing over cake.

Nell Souers

HARD FROSTING FOR ORNAMENTS ON CAKE

1 box sifted powdered
sugar

1/2 tsp. cream of tartar
2 egg whites

Beat at least 7 minutes. Cover with damp cloth and add color only to portion needed.

Evelyn Simanton

FUDGE FROSTING

1 stick butter or margarine
6 Tbsp. milk
4 Tbsp. cocoa

1 tsp. vanilla
1 box powdered sugar

Bring butter, milk and cocoa to a hard boil. Take from fire and add vanilla. Beat in 1 box powdered sugar. Will frost an 8 or 9 inch cake, or a 9x13 inch loaf cake.

Jan Nobles

QUICK BROWN SUGAR FROSTING

Melt:

3/4 c. butter

1 1/2 c. brown sugar

Cook 2 minutes, stirring. Add 1/3 cup milk and bring to a boil. Cool. Gradually add sifted confectioners sugar until of spreading consistency.

Evelyn Simanton

FLUFFY FROSTING

5 Tbsp. flour

1 c. milk

Mix flour and milk. Cook over low heat until thick, stirring constantly. Cool.

1 c. shortening (do not
use butter or oil)

1 c. sugar
2 tsp. vanilla

Cream shortening and sugar. Add cooled flour paste. Beat on high speed until light and fluffy. Add vanilla and blend. Flavorings and colors may be added as desired.

For chocolate, add cocoa to taste.

Diana Congleton

CHOCOLATE SATIN FROSTING FOR TEXAS SHEET CAKE

2 1/2 (1 oz.) sq.
unsweetened chocolate

3 c. sifted powdered
sugar

2 Tbsp. hot water
1 tsp. vanilla
1 egg
1/2 c. melted oleo

Melt chocolate. With electric mixer, blend in sugar, water, egg, margarine and vanilla. Frosting will appear thin, but beat till it is of spreading consistency.

Marie Bowerman

CREAM FILLER FROSTING

Cook until thick:

1 c. milk
1/4 c. flour

Dash of salt

Part 2:

1 c. white sugar

1 c. Crisco

Beat on high speed until light and fluffy. Add first mixture to sugar and Crisco. Add 1 teaspoon vanilla. Beat on high speed until very light and fluffy. Delicious between chocolate cake layers. (Tastes like Ho-Ho's.)

Evelyn Simanton

MONSTER COOKIES

3 eggs
1 c. light brown sugar
1 c. white sugar
1 tsp. light Karo
2 tsp. soda
1/2 c. soft oleo

1 tsp. vanilla
1 1/2 c. peanut butter
4 1/2 c. oatmeal
1/2 c. chocolate bits
1/2 c. M & M's candies

Cream sugar, oleo, corn syrup, soda, eggs, and peanut butter. Add oats, chocolate bits and M & M's. Drop on greased cookie sheet and bake at 350° for 12-15 minutes. Makes 6 dozen.

Anna Mae Rediger

FUDGE BROWNIES

1 c. butter or margarine
2 c. granulated sugar
2 tsp. vanilla
4 eggs

5 Tbsp. cocoa
1 1/2 c. flour
1 c. chopped nuts (opt.)

In medium saucepan, melt butter and chocolate. Remove from heat; stir in sugar. Blend in eggs, one at a time. Add vanilla. Stir in flour and nuts; mix well. Spread in greased 9x13 inch pan. Bake at 350° for 30 minutes. (Be careful not to overbake.) Cool. Ice with Fudge Frosting, if desired.

Jan Nobles

CHOCOLATE BROWNIES

1 c. cocoa	1 1/2 tsp. baking powder
3 c. sugar	2 1/2 c. flour
3 sticks melted butter	3 tsp. vanilla
6 eggs	3 c. chopped nuts (opt.)
3/4 tsp. salt	

Bake on cookie sheet for 25 minutes at 350°.
Joyce Durst

OATMEAL CARMELITAS

50 (14 oz. pkg.) light Kraft caramels	1 tsp. soda
1/2 c. evaporated milk	1/2 tsp. salt
2 c. flour	1 c. butter
2 c. quick-cooking oatmeal	1 c. chocolate bits
1 1/2 c. brown sugar	1 c. chopped pecans

Melt caramels in heavy pan. Cool slightly. Combine remaining ingredients (except chocolate bits and pecans) in large bowl. Press half of crumbs into bottom of greased 13x9 inch pan. Bake at 350° for 10 minutes. Remove from oven. Sprinkle with chocolate bits and pecans. Spread carefully with remaining crumb mixture. Bake 15-20 minutes longer or until golden brown. Chill 1-2 hours. Cut into bars. Makes about 48 bars.

Marilyn Minard

STARLIGHT SUGAR CRISPS (TWISTIES)

1 pkg. active dry yeast	1/2 c. shortening (Crisco)
1/4 c. very warm water (105° to 115°)	2 eggs, beaten
3 1/2 c. all-purpose flour	1/2 c. sour cream
1 1/2 tsp. salt	1 tsp. vanilla
1/2 c. butter or oleo	1 1/2 c. sugar
	2 tsp. vanilla

In small bowl, dissolve yeast in warm water; set aside. In large bowl, combine flour and salt. Cut in oleo and shortening until particles are the size of small peas. Add beaten eggs, sour cream, 1 teaspoon vanilla and softened yeast; mix well. Cover and chill 2 hours. In small bowl, combine sugar and 2 teaspoons vanilla. Sprinkle

about 1/4 cup flavored sugar on board. Divide chilled dough in half; roll out half of dough to a 16x8 inch rectangle on sugared surface. Sprinkle dough with 1 tablespoon flavored sugar. Fold dough, edge to center, to make 3 layers, sprinkling with sugar after each fold. Roll out to a 16x8 inch rectangle. Turn 1/4 way around. Repeat folding and rolling. Cut into 32 (4x1 inch) strips. Twist 2 or 3 times; place on ungreased cookie sheet. Repeat with remaining dough and sugar. Bake at 375° for 15-20 minutes, or until lightly browned. Makes about 5 dozen.

Helpful Hint: Start with a clean cookie sheet each time
Barb Chaille

APPLE BROWNIES

1/2 c. melted margarine	1 c. flour
3 medium apples, chopped	1/4 tsp. salt
1 c. sugar (granulated)	1/2 tsp. soda
1 egg	3/4 tsp. cinnamon
1/3 c. nutmeats	

Add sugar to melted butter. Mix, then add dry ingredients. Bake for 30 minutes at 375°.

Donna Mitchener

GLAZED MINT-FROSTED BROWNIES

1/2 c. margarine, softened	1/2 c. chopped nuts
1 c. sugar	1/2 c. flour
1 tsp. vanilla	2 sq. (2 oz.) unsweetened
2 eggs	chocolate, melted, cooled

In large bowl, beat butter, sugar, vanilla, eggs, and chocolate until well blended. Stir in nuts and flour. Spread in greased 8x8x2 inch pan. Bake at 350° for 25 minutes or until firm. Cool; then spread Mint Frosting. Let stand until set. Pour Chocolate Glaze over frosting and spread thin even layer. Chill until firm. Bring to room temperature before cutting. Makes 24 bars.

Mint Frosting: Beat until smooth -

1 c. powdered sugar	2 Tbsp. soft butter
1 Tbsp. milk	1/2 tsp. peppermint extract

(Chocolate Glaze follows on next page.)

Chocolate Glaze: In small pan over low heat, melt 2 tablespoons butter and 2 squares unsweetened chocolate. Stir to melt until smooth.

Linda Baughman

CHOCOLATE CRISP BRAN COOKIES

2 c. sifted flour	2 eggs
1/2 tsp. baking soda	1 tsp. vanilla flavoring
1/2 tsp. salt	2 c. 40% bran flakes
1 c. soft butter or oleo	1 c. Nestle's semi-sweet chocolate bits
1 1/2 c. sugar	

Sift together flour, salt and soda. Blend butter and sugar until fluffy. Add eggs and vanilla and beat well. Stir in bran flakes and chocolate bits. Add dry ingredients and mix well. Drop by teaspoonfuls onto ungreased baking sheets, in moderate oven at 375° for about 12 minutes.

Verna Armstrong

BLONDIES

1/2 c. margarine	1 c. flour
1 1/2 c. light brown sugar	1 tsp. vanilla
2 eggs with 1/8 tsp. salt	1 tsp. maple syrup
1/2 c. chopped dates	1/2 c. nutmeats

Melt margarine in 1 quart saucepan. Cool. Add sugar, eggs and salt; mix. Add flour, vanilla and syrup. Mix well. Add nuts and dates. Spread in well-greased 8x10 inch pan. Bake at 350° for 30-35 minutes.

Imogene Mavis

LEMON SQUARES

Cream:

1 c. butter	1/2 c. powdered sugar
2 c. flour	

Press into ungreased 9x13 inch pan. Bake at 350° for 15 minutes. Combine:

4 eggs	2 c. sugar
6 Tbsp. lemon juice	1 tsp. baking powder
4 Tbsp. flour	

Pour on top of first layer. Bake at 350° for 20-30 minutes or until slightly browned. Sprinkle with powdered sugar.

Helen Houlton Shutt

OATMEAL COOKIES

1 c. Spry or Crisco	1 1/2 c. flour
3/4 c. white sugar	2 c. oatmeal
2 eggs	3/4 c. nuts
1 tsp. vanilla	2 Tbsp. hot water
1 tsp. soda	1 pkg. butterscotch or chocolate chips

Cream eggs, Crisco and sugar. Add sifted dry ingredients. Bake at 350° for about 10 minutes. Use a greased baking sheet.

Mae Newton

7 LAYER BARS

Melt 1 stick of butter and mix with:

1/2 c. graham cracker crumbs	6 oz. butterscotch bits
1 c. coconut	1 can Eagle Brand milk
6 oz. chocolate bits	1 1/2 c. chopped nuts

Bake for 30 minutes in a 350° oven in 9x13 inch pan.

Jane Gibford

ETHEL'S SUGAR COOKIES

3/4 c. shortening (part butter or oleo)	1/2 tsp. lemon flavoring or 1 tsp. vanilla
1 c. sugar	2 1/2 c. flour
2 eggs	1 tsp. baking powder
	1 tsp. salt

Mix shortening, sugar, eggs and flavoring thoroughly. Measure flour by dipping method (dip measuring cup into flour and level off with knife). Stir flour, baking powder and salt together and blend in. Chill for 1 hour. Heat oven to 400°. Roll dough 1/8 inch thick on lightly floured surface. Cut with a 3-inch cookie cutter. Place on an

ungreased baking sheet. Bake 6-8 minutes or until cookies are a delicate golden color. Makes about 4 dozen.

I won first prize in Brownies with this recipe.

Kim Yates

CORN FLAKE MACAROONS

Whites of 4 eggs	3 c. plain (or frosted)
1 c. granulated sugar	corn flakes
1 c. chopped nuts	1 tsp. vanilla
1 c. shredded coconut	

Beat egg whites until very stiff and dry. Add sugar and beat thoroughly. Then add nuts, coconut, corn flakes and vanilla. When thoroughly mixed, drop by spoonful onto a buttered cookie sheet. Bake at 350° for 20 minutes.

Ginger Post

LEMON BUTTER SNOWBARS

Crust:

1/2 c. butter, softened	1/4 c. sugar
1 1/3 c. flour	

Filling:

2 eggs	1/4 tsp. baking powder
3/4 c. sugar	3 Tbsp. lemon juice
2 Tbsp. flour	

In 1 1/2 quart mixing bowl, combine crust ingredients. Mix on low speed until blended (1 minute). Pat into ungreased 8-inch square baking pan. Bake near center of 350° oven for 15-20 minutes or until brown on edges. Meanwhile, prepare filling by combining in 1 1/2 quart bowl. Blend well. Pour filling over partially baked crust. Return to oven for 18-20 minutes or until set. Sprinkle with powdered sugar. Cool. Yields about 16 bars.

Jan Barber

FORGET 'EMS

2 egg whites
3/4 c. sugar

1 (6 oz.) pkg. semi-sweet
chocolate bits
1 c. chopped nuts

Beat egg whites with sugar until very stiff. Combine with chocolate bits and nuts. Drop by teaspoon on brown paper on 2 cookie sheets. Preheat oven to 350°. Put cookies in oven and turn oven off. Leave overnight or several hours. Makes 48 cookies.

Carole Carmer

AMISH COOKIES

3 c. white sugar
4 eggs

2 c. Crisco oil (has to be)

Add:

2 c. buttermilk
1 1/2 tsp. salt

3 tsp. vanilla
2 tsp. soda

Mix well and add:

6 c. flour

2 Tbsp. baking powder

Pour by 1/4 cup onto cookie sheet and 4 to a sheet. Sprinkle with cinnamon and sugar before baking. Bake at 400° for 8-10 minutes. You may add 1 teaspoon nutmeg.

Doneta Oswalt

DARLENE'S COOKIES

1 c. oleo
1 c. light brown sugar,
packed
1 c. sugar
1 beaten egg
1 c. salad oil
2 Tbsp. vanilla
3 c. unsifted flour

1 tsp. salt
1 tsp. soda
1 tsp. cream of tartar
1 c. oatmeal
1 c. coconut
1 c. Rice Krispies
1 (12 oz.) pkg. chocolate
chips

Mix in order given and drop by a teaspoon on ungreased cookie sheet. Bake at 350° until light brown.

Karen Atkinson

SNICKERDOODLES

1 c. soft shortening (part butter or oleo)	2 tsp. cream of tartar
1 1/2 c. sugar	1 tsp. soda
2 eggs	1/4 tsp. salt
2 3/4 c. flour	2 Tbsp. sugar
	2 tsp. cinnamon

Heat oven to 400°. Mix shortening, sugar and eggs thoroughly. Sift flour, cream of tartar, soda, salt and stir in. Form dough into balls the size of walnuts after dough has been chilled. Roll balls in cinnamon and sugar. Place 2 inches apart on ungreased cookie sheet. Bake for 8-10 minutes.

Cleo Reed, Tina Van Straten

HOLIDAY FRUIT COOKIES

1/2 c. butter	1/2 c. chopped candied pineapple
1 egg	1 c. cut-up dates
1/2 tsp. soda	1 c. brown sugar
1/4 c. buttermilk	1 3/4 c. sifted flour
1/2 c. chopped candied cherries	1/4 tsp. salt
	3/4 c. broken pecans

Cream butter and sugar well. Add egg and milk. Add sifted dry ingredients. Fold in nuts, dates, and candied fruit. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° for 10-12 minutes.

Marie Bowerman

MINCEMEAT OATMEAL COOKIES

1 1/4 c. flour	1/2 c. oleo
1/4 tsp. soda	1 c. brown sugar
1/2 tsp. salt	1 egg
1 1/2 c. oatmeal	1 1/3 c. mincemeat

Sift flour, soda and salt. Cream oleo and add sugar. Beat in egg. Stir in the mincemeat. Add flour mixture, then oatmeal. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° until brown, approximately 10 minutes.

Virginia Finley

LEMON BARS DELUXE

2 c. sifted all-purpose flour	4 beaten eggs
1/2 c. sifted confectioners sugar	2 c. granulated sugar
1 c. butter or margarine	1/3 c. lemon juice
	1/4 c. all-purpose flour
	1/2 tsp. baking powder

Sift together the 2 cups flour and confectioners sugar. Cut in butter or margarine until mixture clings together. Press into 13x9x2 inch pan. Bake in 350° oven for 20-25 minutes or until lightly browned. Beat together eggs, granulated sugar and lemon juice. Sift together the 1/4 cup flour and baking powder. Stir into egg mixture. Pour over baked crust. Bake in 350° oven for 25 minutes longer. Sprinkle with additional confectioners sugar. Cool; cut in bars. Makes 30 bars.

Janet McKean
Donna Mitchener

CHOCOLATE CHIP COOKIES

2/3 c. shortening	3 c. flour
2/3 c. butter or oleo, softened	1 tsp. soda
1 c. granulated sugar	1 tsp. salt
1 c. packed brown sugar	1 c. chopped nuts (opt.)
2 eggs	1 (12 oz.) pkg. chocolate bits
2 tsp. vanilla	

Heat oven to 375°. Mix thoroughly the shortening, butters, sugars, eggs and vanilla. Blend in remaining ingredients. (For a softer, rounder cookie, add 1/2 cup flour.) Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased baking sheet. Bake for 8 minutes* or until light brown. Cool slightly before removing from baking sheet.

*For a more well-done cookie, bake 1-2 minutes longer. Our family prefers less well done cookies.

Terri Franks

MOLASSES SUGAR COOKIES

3/4 c. shortening	2 c. sifted flour
1 c. sugar	1/4 tsp. cloves
1/4 c. Briar molasses	1/2 tsp. ginger
1 egg	1 tsp. cinnamon
2 tsp. baking soda	1/2 tsp. salt

Melt shortening in 3 or 4 quart saucepan over low heat. Remove from heat and cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, spices, and salt. Add to first mixture and mix well. Chill. Form in 1-inch roll in granulated sugar. Place on greased baking sheet 2 inches apart. Flatten with fork. Bake in 375° oven for 8-10 minutes. Add 3 or 4 raisins after flattened and a sprinkle of sugar.

Mae Newton

MOIST SUGAR COOKIES

Cream:

1/2 c. (1 stick) butter	1/2 c. plus 1 Tbsp. brown sugar
1 c. white sugar	

Add:

1 c. sour cream	2 eggs, slightly beaten
-----------------	-------------------------

Sift and add:

3 1/2 c. flour	1/2 tsp. soda
1 tsp. salt	2 tsp. baking powder

Add:

1 tsp. lemon	1 tsp. vanilla
--------------	----------------

Drop on greased cookie sheet, any size from 1 teaspoon to 1 tablespoon, as desired. These do not spread while baking. If a flatter cookie is desired, press down a bit before baking. Bake at 350° for 12 minutes.

Nelle Pendland

DATES ON A RITZ

1/2 lb. pkg. chopped dates	1 c. chopped nuts
1 can Eagle Brand condensed milk	1 box of Ritz crackers

Cook dates and condensed milk until very thick. Use a heavy pan and stir constantly; add nuts. When almost cool, top each cracker with 1 teaspoon of date mixture. Bake for 7 minutes at 350° on an ungreased cookie sheet. When cool, top with Confectioners Sugar Frosting.

Ruth Walters

PUMPKIN SQUARES

1 c. flour	1/2 c. brown sugar
1/2 c. quick-cooking oats	1/2 c. margarine

Mix and press 1 1/2 cups of this mixture into a 9-inch square pan. Bake for 12 minutes at 350°.

Filling:

2 eggs, beaten	2/3 c. brown sugar
1 (16 oz.) can pumpkin (2 c.)	1 (13 oz.) can evaporated milk
	1 tsp. pumpkin pie spice

Mix and pour into crust. Bake at 30 minutes. Remove from oven and sprinkle remaining crust mix mixed with 1/4 cup chopped walnuts. Bake for 10 minutes or until set. Cool and cut into squares.

Marilynne Clem

BROWNIE CHERRY SURPRISES

1 family size fudge brownie mix	1/2 c. finely chopped nuts
1 egg	2 Tbsp. water
	1 large jar maraschino cherries, drained

Heat oven to 375°. Put brownie mix in bowl and add egg, chopped nuts and water. Blend thoroughly with hand adding small amount of water if needed to be able to blend. Mold a scant tablespoon of dough around drained, whole maraschino cherry, completely covering the cherry. Bake

on ungreased baking sheet for 8-10 minutes. Makes 4 dozen cookies.

Chocolate Coating: Combine the following ingredients in top of double boiler -

1 (6 oz.) pkg. chocolate bits	4 sq. (4 oz.) chocolate
	1/3 paraffin bar (regular bar, 5x3 inches)

Melt over hot water, stirring occasionally until ingredients are blended. Dip Brownie Cherry Surprise cookies into coating, using tongs or forks. Lift out and place on waxed paper or cake rack. If desired, place in refrigerator to harden.

Louise Schock

ZUCCHINI COOKIES

Cream together:

1 c. sugar	1/2 c. oleo
1 egg	

Sift and add to creamed mixture:

2 c. flour	1 tsp. cinnamon
1/2 tsp. soda	1/2 tsp. cloves
1 tsp. baking powder	1/2 tsp. salt

Add 1 cup grated zucchini, 1 cup raisins or nuts. Bake at 375° for 12-15 minutes.

Gladys Mavis

MOIST SUGAR COOKIES

1/2 c. (1 stick) butter or margarine	1 c. white sugar
	1/2 c. plus 1 Tbsp. brown sugar

Cream above together and add:

1 c. sour cream	2 eggs, slightly beaten
-----------------	-------------------------

Sift and add:

3 1/2 c. flour	1/2 tsp. soda
1 tsp. salt	2 tsp. baking powder

Add:
1 tsp. lemon

1 tsp. vanilla

Drop on greased cookie sheet, any size from 1 teaspoon to 1 tablespoon. These do not spread while baking. Bake at 350° for 12 minutes.

Gladys Mavis

GOOEY CAKE OR GOOEY BARS

1 box yellow cake mix
2 eggs

1/2 c. margarine

Mix and spread in a 9x13 inch pan. Mix together:
2 eggs
1 (8 oz.) pkg. cream cheese
1 box powdered sugar, less
2 Tbsp.

Spread on first mixture. Bake at 350° for 35-40 minutes. Sprinkle the 2 tablespoons powdered sugar on top. Can be served as a cake with Cool Whip or whipped cream, or it can be cut into bars.

Sharon Houlton

FRUIT COCKTAIL COOKIES

1 c. granulated sugar
1 c. shortening
2 eggs
8 oz. fruit cocktail (as
from can)
1 tsp. baking powder

1 tsp. baking soda
1 tsp. vanilla
Pinch of salt
3 c. flour
1/2 c. coconut
1/2 c. nuts

Cream sugar and shortening together, then add eggs and fruit cocktail. Mix this with electric mixer until cocktail is in small bits. Add other ingredients. Drop by teaspoons on greased cookie sheet. If batter is too thin, add a little flour. Bake at 375° for 10 minutes.

Myrtle See

COFFEE FRUIT DROPS

2 c. peeled and finely chopped apple	1 tsp. cinnamon
1 c. strong coffee, or 1 Tbsp. instant coffee in water	3/4 tsp. cloves
1 c. sugar	3/4 tsp. nutmeg
1/2 c. shortening	1 tsp. vanilla
1 c. raisins	2 c. flour
	1 tsp. soda
	1/4 tsp. salt
	1 c. chopped walnuts

Cook apple, coffee, sugar, shortening, raisins, and spices in saucepan gently until apple is tender. Remove from heat and cool. Heat oven to 375°. Add vanilla to cooked mixture. Add remaining ingredients; add nuts. Drop by heaping teaspoonfuls onto ungreased baking sheet. Bake about 12 minutes. Do not overbake. Makes about 6 dozen.

Carolyn Knott

COCONUT CHEWIES

3/4 c. butter or margarine	6 Tbsp. sugar
1 1/2 c. flour, sifted	

Mix until well blended and pat into pan, about 8x13 inches, and bake at 350° for 12-15 minutes. Meanwhile, combine:

2 1/4 c. brown sugar	3/4 c. shredded coconut
4 Tbsp. flour	1/2 tsp. baking powder
1 1/2 c. chopped nuts	1/4 tsp. salt
3 eggs, beaten	1 1/2 tsp. vanilla

Mix well and spread on first mixture. Return to oven and bake an additional 20-30 minutes. Roll in powdered sugar. (Grease pan lightly.)

Cleo Reed

OATMEAL DROP COOKIES

1 c. white sugar	2 c. oatmeal
1 c. brown sugar	1 c. raisins
1 c. Crisco	1/2 c. sour milk

1 tsp. soda in 2 Tbsp.
hot water
1 tsp. baking powder

3 eggs
4 c. flour
1 tsp. vanilla

Cream together sugar and shortening. Add eggs, sour milk, water and soda. Add raisins and oatmeal. Lastly, add flour and baking powder. Drop by spoonfuls on greased cookie sheet and bake at 350° to 375° for 12-15 minutes.

Note: One-half cup sweet milk and 1 teaspoon vinegar equals sour milk.

H. Lester See

SUGAR COOKIES

1 c. butter or oleo
1 c. vegetable oil
1 c. white sugar
1 c. powdered sugar
1 tsp. vanilla

2 eggs
1 tsp. soda
4 c. flour
1 tsp. cream of tartar
1 tsp. salt

Cream oil, butter and both sugars. Add vanilla and eggs. Sift dry ingredients. Stir in and blend. Roll teaspoon of soft dough into ball and roll ball into granulated sugar. Press down on lightly greased cookie sheet with bottom of a glass that has been dipped in sugar. Bake approximately 12 minutes at 375°. Makes 8 dozen.

Myrtle See

WHITE DROP COOKIES

2 c. enriched flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1/2 c. shortening
1 c. light brown sugar

1 egg
1/2 c. sour milk, or sweet
milk with 1 tsp. vinegar
added
1/2 pkg. chocolate bits (opt.)

Cream shortening, sugar and add well beaten egg. Mix thoroughly. Add sifted dry ingredients alternately with sour milk. Drop by tablespoonfuls onto greased cookie sheet. Bake at 400° for approximately 12 minutes. Frost with Brown Sugar Frosting, and sprinkle with nuts.

Myrtle See

E Z MACAROONS

1 can Eagle Brand
sweetened condensed
milk
4 c. shredded coconut

1 tsp. vanilla
1/2 tsp. almond extract,
if desired

Combine ingredients. Drop onto greased cookie sheet. Bake at 350° for 8-10 minutes, or until done. Yields 30 cookies.

Ruth Walters

MOTHER HABIG'S GINGER COOKIES

1 c. granulated sugar
1 c. shortening

1 c. Brer Rabbit syrup
(green label)

Mix and add:

1/2 c. boiling water

1 Tbsp. soda

Then add:

2 eggs

1 tsp. allspice

Salt

1 tsp. cinnamon

1 tsp. ginger

Add flour until batter loses its gloss (about 3 1/2 to 4 cups). Bake in 350° oven. Drop these on baking sheet.

Ruth Habig

FRESH APPLE COOKIES

1/2 c. shortening
1 1/3 c. brown sugar
1 egg
2 c. flour
1 tsp. baking soda
1/2 tsp. cloves
1 tsp. nutmeg

1 tsp. cinnamon
1/2 tsp. salt
1/3 c. milk
1 c. unpeeled apples, finely
chopped
1/2 c. chopped nuts

Cream shortening, brown sugar and egg together. Combine all dry ingredients. Add all ingredients together and mix well. Drop by heaping teaspoonfuls onto greased cookie sheet. Bake at 400° for 11-14 minutes. While still warm, frost with thin icing (follows on next page).

Icing:

1 1/2 c. powdered sugar
1/2 tsp. vanilla

Pinch of salt
Enough milk to spread

Susan White

BUTTERSCOTCH BARS

In an 8x11 inch pan, mix and melt together:

2 c. brown sugar 1 stick butter or oleo

Then add:

1 1/2 c. flour 1/4 tsp. salt
2 tsp. baking powder 1/2 c. nuts
2 eggs

Bake at 350° for 25 minutes.

Iva Potter

SOUR CREAM DROP COOKIES

1 c. white sugar 1 1/4 c. Crisco
1 c. brown sugar 1 pkg. dates
3 eggs 1 tsp. baking powder
1/2 tsp. salt 1 tsp. soda
3 c. sifted flour

Mix all ingredients together. Then add:

1 c. buttermilk or 1 c. 1/2 tsp. lemon
sour cream 1/2 c. nutmeats
1 1/2 tsp. vanilla

Drop by teaspoonfuls onto cookie sheet and bake at 350°

Mrs. Floyd Petty

SUGAR COOKIES

1 c. lard, or more Crisco 2 c. sugar

Cream together the above ingredients. Beat in:

1 c. sweet milk 1/4 tsp. nutmeg
1/4 tsp. salt 1 Tbsp. vanilla

3 eggs	1 tsp. soda in just enough
4 c. flour	hot water to dissolve soda
2 tsp. baking powder	

Put the soda and water in as the last ingredients.

Flatten to desired thickness, either by rolling, or by putting flour on fingers. Cut. Sprinkle with sugar and bake on baking sheet in a 375° oven for 12 minutes.

Helen Houlton Shutt

RICE KRISPIE SQUARES

Combine in large kettle:

1 c. white Karo syrup	1 c. white sugar
1 1/3 c. peanut butter	

Bring this mixture to a boil, stirring constantly. Remove from flame and add 6 cups Rice Krispies, or Special K cereal. Spread this mixture onto a buttered cookie sheet.

Melt in double boiler:

1 (6 oz.) pkg. chocolate chips	1 (6 oz.) pkg. butterscotch chips
--------------------------------	-----------------------------------

Spread frosting on cereal mixture. Cut in squares when cool.

Sue Shankle

ANGEL BALL COOKIES

In saucepan, melt:

1/2 c. margarine	1 c. coconut
1/4 tsp. salt	1/3 c. white sugar
1 1/2 c. chopped dates	1/3 c. brown sugar

Stir and cook for 6 minutes, stirring constantly. Cool. Add:

1 tsp. vanilla	1 c. chopped nuts
2 c. Rice Krispies	

Mix well. Form into balls. Roll in granulated sugar. If you like dates, you will like these. They will keep for a long time. Makes 3 1/2 dozen balls.

Virginia Yates

MOTHER'S CEREAL COOKIES

1 c. white sugar	2 c. rolled oats
1 c. brown sugar	1 c. ground salted peanuts
1 c. shortening	1 c. ground raisins or dates
2 eggs	2 c. flour
1 tsp. soda	1 c. crushed corn flakes

Cream sugar and shortening. Add beaten eggs, soda, sifted in flour, then remaining ingredients. Roll in balls, adding a little more flour if necessary. Press down with fork. Place on greased pans and bake at 350°.

Jo Holsinger

CHOCOLATE CHIP COOKIES

1 c. oleo	3 c. flour
1 c. brown sugar	1 tsp. salt
1 c. white sugar	1 tsp. soda
2 eggs	1/2 c. rolled oats
2 tsp. vanilla	1/2 pkg. chocolate chips
2 Tbsp. water	

Cream oleo, brown sugar, white sugar and eggs well. Add vanilla, water and mix. Stir in flour, salt, soda, rolled oats and chocolate chips. Drop onto greased cookie sheet and bake for 8-10 minutes in 350° oven.

Martha Quance

GRANDMA SHULTZ'S SUGAR COOKIES

2 (scant) c. sugar	1 c. buttermilk
1 c. Crisco	1 tsp. vanilla
1 tsp. soda	1 tsp. salt
2 (heaping) tsp. baking powder	5 c. flour (a little more, if needed)
3 eggs	

Mix all ingredients and roll on floured board. Cut into any shapes. You may sugar the cookies before baking, or frost when cool. Makes around 60 cookies. Grease cookie sheets and bake at 375°.

Adair Shultz

MONSTER COOKIES

This is reduced to 1/4 the original recipe.

3 eggs	4 1/2 c. oatmeal
1 stick oleo	1/2 tsp. vanilla
1 c. brown sugar, packed	1 c. chocolate chips
2/3 c. peanut butter	2 tsp. soda
(chunky)	1 small pkg. M & M's

Heat oven to 350°. Mix ingredients in a large bowl in given order. Bake 12 minutes. Drop by teaspoonfuls onto cookie sheet.

Louella Mavis

SUGAR COOKIES

1 c. shortening	4 1/2 c. flour
2 c. sugar	1 tsp. nutmeg
2 eggs	4 tsp. baking powder
1 c. milk	1 tsp. salt
1 tsp. soda, dissolved in milk	1 tsp. vanilla

Mix all ingredients together. Drop by tablespoons on cookie sheet. Bake at 400° until done (about 10 minutes).

Loie Krebs

SOFT MOLASSES COOKIES

1 1/2 c. granulated sugar	1/2 tsp. ginger
1 c. green label Brer Rabbit molasses	1 c. shortening
1 c. buttermilk	1 egg
4 tsp. soda	1 tsp. salt
2 Tbsp. vinegar	1 tsp. cinnamon
	5 c. flour

Cream shortening and sugar. Add egg, molasses and milk and beat well. Dissolve soda in the vinegar. Combine spices and salt with the flour and mix well. Refrigerate overnight. (This is important.) Roll out dough 3/4 inch thick. Cut with small cutter, and don't bake these too close together, as they will spread. Bake at 350° for 18-20 minutes, or until done.

Marie Bowerman

GRAHAM CRACKER COOKIES

- | | |
|---|--------------------------------|
| 1 (15 oz.) can sweetened condensed milk | 1 (8 oz.) pkg. chocolate chips |
| 3 c. graham cracker crumbs | |

Mix together and drop by teaspoonfuls on a greased cookie sheet. Bake at 300° for 15-20 minutes. Do not overbake.

You may substitute coconut, raisins, nuts, M & M's, or other flavored chips instead of the chocolate chips.

Diana Congleton

MERINGUE SURPRISES

- | | |
|----------------------|-----------------------|
| 2 egg whites | 1/2 c. dates, chopped |
| 3/4 c. sugar | 1/2 c. chocolate bits |
| 1/2 c. nuts, chopped | |

Beat egg whites until stiff but not dry. Beat sugar in gradually. Fold in remaining ingredients. Drop from teaspoon on foil covered cookie sheets. Preheat oven to 350°, then turn off, place cookies in oven and leave overnight. Makes about 40 cookies.

Mrs. Hazel Renner

ANISEED COOKIES

- | | |
|---------------------------------|--------------------------|
| 1 c. margarine | 3 1/2 c. flour |
| 2 c. brown sugar | 2 1/2 tsp. baking powder |
| 2 eggs, well beaten | (double acting) |
| 1 Tbsp. aniseed, finely crushed | 1/4 tsp. salt |

Cream margarine very lightly; add sugar gradually. Add well beaten eggs, then aniseed. Sift the dry ingredients together, then add to the above mixture. Shape into rolls 1 3/4 inches thick. Wrap in wax paper. Chill thoroughly. Cut into 3/8 inch slices; bake on lightly greased sheet 10-12 minutes at 350° I use a little less than 1 tablespoon aniseed before they are crushed.

Margaret Davis

SANDIES (MEXICAN WEDDING CAKE)

1 c. butter	2 tsp. vanilla
1/3 c. sugar	2 c. flour
2 tsp. water	1 c. chopped pecans

Combine all dry ingredients, cream butter and sugar; add water and vanilla. Combine flour and nuts with mixture. Chill 4 hours. Bake on ungreased cookie sheet 20 minutes at 325°. Cover with powdered sugar.

Loraine Hartranft

APPLESAUCE BARS

1 c. brown sugar	1/4 tsp. salt
1 c. applesauce	1 tsp. soda
1/2 c. oil	1 tsp. vanilla
2 c. flour	1 c. raisins
1 1/2 tsp. cinnamon	1/4 c. walnuts
1 tsp. nutmeg	

Mix all ingredients above. Pour into a 9x13 inch pan. Bake at 350° for 25 minutes.

Icing:

1 1/3 c. powdered sugar	2 Tbsp. milk
1 1/4 c. melted butter	1 1/2 tsp. vanilla

Mix until creamy and spread onto the bars.

Karen Strahm

MY HERSHEY BROWNIES

1 c. sugar	1 (16 oz.) can Hershey's
1 stick margarine	syrup
4 eggs	1/2 c. chopped nuts
1 c. flour	Pinch of salt

Cream sugar and margarine. Add eggs and beat. Mix in chocolate syrup, flour, nuts and salt. Grease and flour large cake pan or cookie sheet. Pour in mixture. Bake at 350° for 25 minutes. Frost with Chocolate Frosting.

Martha McComas

PUMPKIN BARS

4 eggs	2 tsp. baking powder
1 2/3 c. sugar	2 tsp. cinnamon
1 c. cooking oil	1 tsp. salt
1 (16 oz.) can pumpkin	1 tsp. baking soda
2 c. flour	

In mixing bowl, beat thoroughly the eggs, sugar, oil and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt and soda. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15x10x1 inch baking pan. Bake at 350° for 25-30 minutes. Cool. Frost with Cream Cheese Icing. Cut into bars. Makes 2 dozen.

Icing:

1 (3 oz.) pkg. cream cheese, softened	1 tsp. vanilla
1/2 c. margarine, softened	2 c. sifted powdered sugar

Cream together cream cheese and margarine. Stir in vanilla. Add powdered sugar, a little at a time, beating well until mixture is smooth.

Sarah Cunningham

APPLE WALNUT CONFECTIONERS

1 c. canned applesauce	3 c. quick oats
1 1/2 c. sugar	1 c. chopped walnut meats
1/2 c. butter or margarine	1/2 tsp. vanilla
1/4 c. cocoa	1/2 tsp. almond
1/2 tsp. salt	

Simmer applesauce for 5 minutes. Add sugar, butter, cocoa and salt. Boil 1 minute and remove from heat. Immediately add oats, walnuts, vanilla and almond. Mix well. Drop by teaspoon on waxed paper. When cool, roll in sifted confectioners sugar.

Verna Armstrong

PECAN DROP COOKIES

- | | |
|-----------------------------------|----------------------------|
| 1 c. pecans | 1 c. powdered sugar |
| 1/2 c. butter or margarine | 2 1/2 c. sifted cake flour |
| 1/2 c. plus 2 Tbsp.
shortening | 2 tsp. vanilla |

Chop pecans rather coarsely. Work or cream butter and shortening together until smooth. Then beat in the confectioners sugar gradually. Stir in the flour thoroughly and add vanilla and pecans. Mix well and drop onto ungreased baking sheet. Bake 15 or 20 minutes or until a delicate light brown at 325°.

Ginger Post

HUMMEL FUTTER

- | | |
|------------------------|-------------------------|
| 1 c. sugar | 2 (heaping) Tbsp. flour |
| 2 slightly beaten eggs | 1 c. chopped nuts |
| 1 tsp. baking powder | 1 c. chopped dates |

Mix together and press into a buttered 9x13 inch pan with a wax paper lining. It will be thin. Bake at 325° for 25 minutes. Remove from pan and break into small pieces. When cool, place in plate and top with layers of sliced bananas, diced oranges which have been sugared, pineapple chunks. Top with whipped cream. This is very good.

Virginia Yates

BANANA SPLIT DESSERT

- | | |
|------------------------------------|---|
| 1 (2 lb.) can crushed
pineapple | 1 (1 lb.) box confectioners
sugar |
| 1 c. graham cracker crumbs | 3 large bananas |
| 2 eggs | 1 large Cool Whip |
| 1/2 c. melted oleo or
butter | Chocolate syrup |
| 1 c. oleo | Chopped nuts and maraschino
cherries |

Let pineapple drain while preparing first 3 layers. Mix graham cracker crumbs and melted oleo and press in bottom of a 13x9x2 inch pan. Mix soft oleo, eggs, and confectioners sugar together. Beat 8-10 minutes and pour or spread over crumb mixture. Slice 3 large bananas over filling;

Spread pineapple over bananas. Cover with Cool Whip. Drizzle chocolate syrup over Cool Whip and top with nuts and maraschino cherries. Refrigerate 3 hours before serving.

Mrs. Christine Brand
Freida Dailey

CHRISTMAS DESSERT

1 (7 or 9 oz.) box tapioca 9 c. water

Cook until done. Stir, then fold in:

2 c. brown sugar 2 c. dates, cut fine

Cool and add 1 cup of chopped pecans. Serve cold with whipped cream and Nabisco wafers. Very good. Serves large group.

Mrs. Lee Shimer

FRUIT STRUDEL

Put 2 or 3 cups of sliced apples or peaches in bottom of pan. Mix together:

1 c. sugar 1 tsp. baking powder
1 c. flour 1 egg

Spread crumbly mixture over fruit and bake at 350° for 15-20 minutes.

Pauline Simanton

CHERRY PINEAPPLE DUMP

1 large can pineapple, 1 box white cake mix
drained 1 1/2 sticks margarine
1 large can cherry pie 1 c. broken pecans
filling

Pour can of crushed pineapple into oblong cake pan and spread evenly. Spread cherries over this mixture. Pour dry cake mix over fruit. Melt and cool margarine; pour over cake mix. Bake 30 minutes at 350°. Remove from oven and add 1 cup of pecans. Bake 30 minutes more.

Louise Schock

PINEAPPLE DESSERT

1 c. unsifted flour	1 tsp. soda
1 c. sugar	Salt

Sift into a bowl; make a hole and add:

1 c. crushed, drained pineapple	1 Tbsp. softened butter 1/2 c. chopped pecans
------------------------------------	--

Stir well; bake at 325° for 45 minutes in a small, square baking dish. Make a sauce of:

1 c. juice (pineapple)	1 Tbsp. butter
1 (heaping) Tbsp. cornstarch	1/2 c. sugar

Cook until thickened, stir continually. Serve over pudding, either hot or cold. Can top with whipping cream, if desired.

Regens Souder

APPLE DUMPLINGS

Bake at 375° for 35 minutes.

1 1/2 c. sugar	1/4 tsp. nutmeg
1 1/2 c. water	3 Tbsp. butter
1 1/2 tsp. cinnamon	

Combine in saucepan, bring to a boil; add butter. Set aside. Mix together:

2 c. flour	1/2 c. milk
3 tsp. baking powder	6 medium apples
2/3 c. shortening or margarine	

Mix dry ingredients; cut in margarine; add milk and stir until flour is moist. Roll 1/4 inch thick. Put on bottom of pan then add apples, and put dough on top, with small slits. Pour syrup over and bake.

Anna Mae Rediger

PINEAPPLE BAKE

3/4 c. sugar
4 tsp. flour

5 eggs
2 large cans crushed
pineapple

Mix together and put in a greased casserole. Sprinkle bread crumbs on top. Dot with butter. Bake at 400° until brown (about 20 minutes).

Leslie Current

PEACH DELIGHT

2 c. pretzels, crushed
1 1/2 sticks of butter
8 oz. cream cheese

1 c. powdered sugar
1 large Cool Whip
1 can peach pie filling

Mix butter with crushed pretzels in dish. Bake at 350° for 10-12 minutes. Cool. In bowl, beat cream cheese and sugar. Spread on top of cooled pretzels. Top with Cool Whip. Drop spoonfuls of the pie filling on top. Chill for 6 hours.

Karen Strahm

PUMPKIN SQUARES

Grease bottom only of 9x13 inch pan. Mix together and press into pan:

1 pkg. yellow cake mix
(reserving 1 c. for
topping)

1/2 c. melted margarine
1 egg

Prepare can of pumpkin pie filling mix as directed on can. Pour over crust. For topping, mix until crumbly:

1 c. reserved cake mix
1/4 c. margarine (don't
melt)

1/4 c. sugar
1 tsp. cinnamon

Sprinkle over pumpkin mixture. Bake 10 minutes at 425° followed by 30 minutes at 350°. Let cool and serve with whipped topping.

Loyal Bowerman

PUMPKIN DESSERT

No. 1:

1 c. flour	1/2 c. brown sugar
1/2 c. quick oats	1/2 c. butter or margarine

Bake at 375° for 12-15 minutes. Mix well and press into a 9x12 inch pan.

No. 2: Filling -

2 c. pumpkin (16 oz. can)	1 tsp. cinnamon
1 can milk (Milnot or Pet)	1/2 tsp. ginger
2 eggs	1/2 tsp. salt
3/4 c. granulated sugar	1/4 tsp. ground cloves

Beat well for 3 minutes on low speed of mixer, then take out and pour on No. 1; bake 15-20 minutes. Reduce heat to 250°.

No. 3: Topping -

1 c. brown sugar	1/4 c. butter
1 c. walnuts, chopped fine	2 Tbsp. flour

Mix together and put on top of No. 2, and bake at 350° for 10-15 minutes. Then after No. 2, take out of oven and put topping on.

Pauline Simanton

APPLE DUMPLINGS OR CHERRY COBBLER

2 c. flour	3/4 c. Crisco
1 tsp. salt	1/2 c. milk
2 tsp. baking powder	

Grease pan. Mix and roll out into 8 pieces. Put fruit in center of each piece of dough. Sprinkle with cinnamon and sugar. Dot with butter and fold dough over fruit. Put into 13x9x2 inch pan and mix 1 1/2 cups sugar, 1 cup water and 1/4 teaspoon cinnamon together and pour over top. Bake at 375° for 35-45 minutes.

Janet Goen

PUMPKIN ROLL

Beat 3 eggs on high for 5 minutes. Gradually beat in 1 cup sugar. Stir in:

2/3 c. pumpkin

1 tsp. lemon juice

Mix:

3/4 c. flour

1 tsp. baking powder

2 tsp. cinnamon

1 tsp. ginger

1/2 tsp. nutmeg

1/2 tsp. salt

Fold into pumpkin mixture. Bake in greased and floured 15x10x1 inch jelly roll pan. Sprinkle 1/2 cup chopped nuts over pumpkin mixture before baking. Bake at 350° for 15 minutes and turn out on a towel sprinkled with powdered sugar. Roll towel and cake together; cool. Unroll and spread filling over cake and reroll.

Filling:

1 c. powdered sugar

2 (3 oz.) pkg. cream cheese

4 Tbsp. butter

1/2 tsp. vanilla

Beat until smooth.

Janet Goen

PUMPKIN CHIFFON

1 3/4 c. graham cracker
crumbs

2 eggs, beaten

1/4 c. sugar

3/4 c. sugar

1/2 c. butter or margarine,
melted

2 (3 3/4 oz.) pkg. vanilla
instant pudding mix

1 (8 oz.) pkg. cream
cheese, softened

3/4 c. milk

Dash of ground cinnamon

2 c. cooked, mashed pumpkin

1/2 c. chopped pecans

1 (8 oz.) carton frozen

whipped topping, thawed
and divided

Combine first 3 ingredients; press into a 13x9x2 inch baking dish. Set aside. Combine cream cheese, eggs and 3/4 cup sugar; beat until fluffy. Spread over crust. Bake at 350° for 20 minutes; set aside to cool. Combine pudding mix and milk; beat 2 minutes at medium speed of electric mixer. Add pumpkin and cinnamon; mix well. Stir in 1 cup

whipped topping. Spread pudding mixture over cream cheese layer. Spread remaining whipped topping over pudding layer. Sprinkle top with pecans. Store in refrigerator. Yields about 15 servings.

Frances Wilson

SALTINE CRACKER DESSERT

Beat 6 egg whites stiff. Add:

2 c. sugar	1 c. nuts, chopped fine
1 1/2 c. crushed saltine crackers	1 tsp. baking powder
	1 tsp. vanilla

Spread in Pyrex baking dish; bake at 350° for 20-25 minutes or until golden brown. Drain 1 small can crushed pineapple, mix with 1 package of beaten Dream Whip. Spread on top of cool dessert. Chill or can be frozen.

Virginia Finley

JELLO DESSERT

1 large pkg. orange Jello	2 c. mandarin oranges
1 large pkg. lemon Jello	2 c. pineapple tidbits
3 1/2 c. pineapple juice and water	

Dissolve Jello in 2 cups boiling water. Then add pineapple juice and enough water to total another 1 1/2 cups liquid. Chill.

Topping:

1/2 c. sugar	2 Tbsp. flour
1 c. pineapple juice	1 egg
1 pkg. Dream Whip	

Cook until thick. Cool and mix with prepared Dream Whip.

Mary Welch

DESSERT

1 large pkg. lime Jello
2 c. boiling water

2 c. cold water

Dissolve Jello in hot water, then add cold water and put in 9x12 inch container and place in refrigerator until set.

Topping: Dissolve 1 small package lemon Jello in 3/4 cup boiling water. Add one 8-ounce package cream cheese (softened) and 1 pint ice cream. Beat until fluffy and thick. Pour over first mixture. Place in refrigerator until set. Serves 12-15 people.

Florence Bassett

RASPBERRY JELLO DESSERT

1 (3 oz.) pkg. lemon Jello
1 1/2 c. boiling water

1 (3 oz.) pkg. raspberry
Jello

Mix until dissolved. Add:

1 box frozen raspberries
1 can cranberry sauce

1 (7 oz.) bottle 7-Up

Mix well. Set in refrigerator until set.

Pauline Simanton

BREAD PUDDING

2 c. milk
2 c. soft bread crumbs or
1 c. cooked rice
1 Tbsp. butter or oleo
1/4 c. sugar (1/3 c. for
rice)

1/4 tsp. salt
1/2 to 3/4 c. raisins
2 eggs
1 tsp. vanilla
1/2 tsp. cinnamon or nutmeg

Heat milk and add bread crumbs and butter. Beat eggs; add sugar, salt, vanilla and raisins (first soak raisins in little hot water to puff up). Mix together, then add slowly to hot bread mixture. Pour in greased baking dish and set in pan of hot water in oven at 350° for 1 hour until set. Serve hot or cold with butter or hot milk flavored with brown sugar and nutmeg.

Ruth Leeke

BREAD PUDDING

1 c. nearly dry bread cubes	1/2 tsp. vanilla
2 Tbsp. melted margarine	1/4 tsp. cinnamon
egg, slightly beaten	2 c. milk, scalded
1/4 tsp. salt	1/3 c. raisins
	Nutmeg

Combine sugar, salt, flavoring, cinnamon and egg. Melt margarine in milk; add hot milk and margarine slowly, stirring constantly. Add bread cubes and raisins; mix thoroughly. Pour into a well buttered baking dish; sprinkle with nutmeg. Set in shallow pan of warm water. Bake about 1 hour at 350° or until an inserted knife comes out clean. Cool or serve slightly warm.

Margaret Davis

JUDGE CHARLES QUINN'S CUSTARD BREAD PUDDING

4 slices bread	1/3 c. raisins (soft)
3 Tbsp. butter (more if desired)	3 eggs, slightly beaten
1/2 c. packed brown sugar	1/3 c. granulated sugar
1 tsp. cinnamon (more if desired)	1 tsp. vanilla
1/2 tsp. cardamon	Dash of salt
	2 1/2 c. milk, scalded

Heat oven to 350°. Butter a 1 1/2 quart casserole. Toast bread slices slightly. Spread with butter; sprinkle with brown sugar and then cinnamon. Put 2 toast slices together making 2 sandwiches. Remove crusts; cut each sandwich into 4 rectangles. Arrange rectangles in single layer in casserole or bread pan. Sprinkle with raisins. Blend eggs, granulated sugar, vanilla, cardamon, and salt. Gradually stir in milk, pour over toast rectangles. Place casserole in pan of very hot water (1 inch deep). Bake 65 to 70 minutes, or until knife inserted halfway between center and edge comes out clean. Remove casserole from water (add 1 or 2 dashes of almond extract to 1 cup whipped cream).

SIMPLE ENGLISH TORTE

Beat 3 egg whites; gradually add 1 cup sugar and 1 teaspoon baking powder. Fold in eight 2-inch graham crackers, crushed very fine, and 1 cup chopped pecans. Pour into a well greased pie pan. Bake at 350° for 35 minutes. Serve topped with whipped cream. Delicious.

Evelyn Simanton

FRENCH TORTE

2 c. flour	1 c. butter, softened at
1/2 c. brown sugar	room temperature
1 c. chopped nuts	

Mix all together and bake in 9x13 inch pan at 350° for 15 minutes. Cool and crumble; press into pan.

8 oz. cream cheese	2 small pkg. Dream Whip
1 tsp. vanilla	(mix as directed)
1 c. powdered sugar	

Mix together and add to Dream Whip; put on top of cooled crumbs. Top with 2 cans of Thank You pie filling. Chill 6 hours.

Flossie Cable

RHUBARB CRUNCH

6 c. cut-up rhubarb	4 Tbsp. flour
1 1/2 c. sugar	2 eggs, well beaten

Sift sugar and flour together and mix with rhubarb. Stir in beaten eggs and pour into buttered baking dish. Then mix the following:

1 1/2 c. sifted flour	1/4 tsp. salt
1 c. sugar	2 small eggs, beaten
1 1/2 tsp. baking powder	

Mix flour, sugar, baking powder and salt together. Stir in beaten eggs, mixture should be somewhat crumbly. Sprinkle topping over rhubarb and bake an hour at 350° until lightly browned. Serve hot or cold with cream or plair.

Viola Long

FROZEN ICE CREAM DESSERT

3/4 c. butter	3/4 c. nutmeats, chopped
3 c. powdered sugar	4 eggs, separated
2 sq. chocolate	1 pkg. vanilla wafers
1 tsp. vanilla	2 qt. vanilla ice cream

Cream together butter, powdered sugar, chocolate and vanilla. Add chopped nuts and beaten egg yolks. Fold in stiffly beaten egg whites. Crush wafers and put half in 9x13 inch pan. Spoon softened ice cream on top. Cover with remaining wafers. Freeze. Cut in squares when ready to serve.

Charlene Friedel

BUTTER PECAN DELIGHT

Layer 1: Mix -

1 1/4 c. sifted flour	1 c. chopped pecans
1 stick butter, softened	

Press this mixture in bottom of 13x9 inch pan and bake at 375° for 20 minutes. Remove from oven and let cool.

Layer 2: Mix -

1 (8 oz.) pkg. cream cheese, softened	1/2 large Cool Whip 1 c. powdered sugar
--	--

Pour over Layer 1.

Layer 3: Mix 1 large package butter pecan instant pudding and 4 cups cold milk well. Pour over Layer 2 and spread the remaining 1/2 Cool Whip on top. Put in the refrigerator until ready to use.

Sophia Chrisman

BUTTER PECAN DESSERT

12 graham crackers (1 c.)	1 stick margarine
24 saltine crackers (1 c.)	

Mix all together and pat in dish, around 8x12 inches. Beat together 2 boxes instant vanilla pudding with 2 cups

milk. Beat 2 pints butter pecan ice cream into the pudding. Whip 1/2 pint whipping cream and spread on top. Add 5-6 Heath bars, crushed, to top. May use Cool Whip or Dream Whip instead of whipping cream. Chill.

Adair Shultz

3x5 ICE DESSERT

3 large oranges (juiced),	3 c. sugar
or 5 small	5 c. water
3 lemons, juiced	

Stir until dissolved. Add:

1 medium can crushed pineapple	3 large bananas or 5 small, cut in small pieces
A few maraschino cherries for color	

Mix all together and put in a 9x13 inch pan and freeze, or you may put in small paper cups. Stir often while freezing. Get out 1 hour before serving; cut into small squares.

Virginia Yates

STRAWBERRY DESSERT

Break angel food cake into small pieces. Layer in large flat baking dish. Dissolve strawberry Jello (large box) in 3 cups boiling water. Add large package of frozen strawberries, 1 quart vanilla ice cream. Stir until ice cream melts. Pour over cake and chill until firm.

Barb Kessler

QUICK STRAWBERRY DESSERT

Dissolve 1 package strawberry Jello in 1 cup of boiling water. Mash 1 box frozen strawberries; add 1 small can crushed pineapple (from which most of the juice has been drained); add 1 banana, cut in pieces. Mix and add to cooled Jello. Put 1/2 of mixture in a mold and set in refrigerator. When set, spread 1/2 pint of sour cream over the mold, then add the other 1/2 of mixture.

Nell Sourers

CRUNCHY DESSERT

Combine:

1/4 c. sifted flour
1/2 c. firmly packed
brown sugar

1/4 c. soft butter or
margarine
1 c. quick rolled oats,
uncooked

Spoon one 1 pound 6 ounce can of any kind of fruit pie filling into an 8-inch round baking pan. Top with crunchy mixture. Bake in 350° oven for about 20-25 minutes. Serve warm or cold (good with ice cream).

Ginger Post

DATE PUDDING

1 c. dates
1 c. sugar
1 c. walnuts
1/2 tsp. baking powder

1/4 tsp. salt
1 c. bread crumbs
1 c. milk

Mix together and bake at 350° to 375° for 15 minutes.

Pat King

PISTACHIO PUDDING DESSERT

First Layer:

1 c. flour
1/2 c. pecans or walnuts

1 stick margarine

Melt margarine and mix rest of the ingredients. Put in 9x13 inch baking dish; spread over bottom and press down. Bake at 375° for 15 minutes or microwave bake for 7 minutes.

Second Layer:

8 oz. cream cheese,
softened
1 c. powdered sugar

1 c. frozen whipped topping,
softened

Mix and spread over first layer.

Third Layer: Mix 2 packages instant pistachio pudding

according to package. Chill.

Fourth Layer: Top with 1 cup whipped topping. Sprinkle with chopped pecans or walnuts. This is good with any flavor pudding. Chill.

Sherry Littlejohn

BLUEBERRY BOY BAIT

2 c. all-purpose flour	2/3 c. butter or margarine,
1 1/2 c. sugar	softened
2 tsp. baking powder	1 c. milk
1 tsp. salt	2 eggs
1/4 c. sugar	1 c. blueberries, frozen,
1/2 tsp. cinnamon	fresh, or canned, drained

In large mixer bowl, combine flour, sugar, baking powder, salt, butter, milk and eggs. Blend at low speed until dry ingredients are moistened; beat at medium speed for 3 minutes. Pour into greased and floured 13x9 inch pan. Arrange blueberries on top. Combine sugar and cinnamon; sprinkle on top. Bake at 350° for 40-50 minutes or until cake springs back when touched lightly in center. Cut in squares and serve warm or cold with whipped cream or ice cream.

Donna McDaniel

AUNT JANE'S BOY BAIT

2 c. flour	2/3 c. margarine
1 1/2 c. sugar	

Mix together; save 3/4 cup back for top. Add the following to the above:

2 tsp. baking powder	2 unbeaten egg yolks
1 tsp. salt	1 c. milk

Beat 3 minutes. Beat 2 egg whites and fold into egg, milk mixture. Grease a 12x8 inch pan; pour batter into pan sprinkle 1 cup blueberries over batter, then sprinkle reserved crumbs over berries. Bake at 350° for 40-50 minutes. Great with ice cream as a dessert or warm as a breakfast treat.

Sharon Zonker

BAKED APPLE ROLL

1 c. flour	1 1/2 c. cooked apples,
1 tsp. cinnamon	sweetened to taste
5 Tbsp. polyunsaturated	1/2 c. raisins
margarine	1/2 c. chopped nuts (walnuts)
3 Tbsp. water	1/4 c. brown sugar
	1/2 c. boiling water

Sift flour and cinnamon into bowl; mix in 4 tablespoons margarine until mixture resembles bread crumbs. Mix with water (3 tablespoons) to form firm dough. Turn onto floured board and roll to an oblong shape 1/4 inch thick. Mix cooked apples, raisins and nuts. Cover the roll with apple mixture, leaving 1 inch margin all around. Roll up, close ends and place in pie pan. Dissolve brown sugar and 1 tablespoon margarine in 1/2 cup boiling water and pour this around roll. Bake in hot oven at 400° for 20 minutes; reduce heat to moderate 350° and bake 30-35 minutes. Serve warm with favorite topping. Serves 4.

Anna Jennings

PISTACHIO DELIGHT

2 pkg. instant pistachio	1 (10 oz.) carton whipped
pudding	topping
1 angel food cake, sliced	3 c. milk
	1/4 c. chopped nuts

Prepare pudding according to directions using only 3 cups milk. Fold in 1/2 carton whipped topping. Put 1/2 of the cake slices on bottom of 9x12 inch pan and spread with 1/2 of pudding mixture. Put remaining slices on and cover with remaining pudding. Frost with rest of whipped topping and garnish with nuts. Refrigerate 24 hours.

Sue Shankle

PUDDING DESSERT

1 c. flour	1/2 c. chopped pecans
1 stick soft butter	

Mix above ingredients together and press in 9x13 inch pan. Bake at 375° for 15 minutes. Cool.

Combine and blend:

- | | |
|---------------------|-----------------------------|
| 1 c. Cool Whip | 1 (8 oz.) pkg. cream cheese |
| 1 c. powdered sugar | (soft) |

Mix and spread over crust of first layer, and refrigerate 15 minutes. Beat 2 small packages instant pudding and 3 cups milk until thick. (Any flavor pudding is fine, chocolate, butterscotch and lemon are good.) Spread over second layer. Then top second layer with Cool Whip. Chill overnight.

Jan Nobles, Wilma Pfierman

FAVORITE DESSERT

- | | |
|--|---------------------------|
| 2 c. graham cracker crumbs | 2 c. milk |
| 1 stick butter or margarine | 1 qt. ice cream (vanilla) |
| 1 Tbsp. sugar | 1 tub Cool Whip |
| 2 pkg. chocolate or vanilla
instant pudding | 3 large Heath bars |

Mix 2 cups graham cracker crumbs with butter and sugar. Press into bottom of dish, approximately 8x13 inches. Refrigerate for 10-15 minutes. Mix 2 packages instant pudding with 2 cups milk. Add 1 quart vanilla ice cream and spread over crust. Refrigerate 20-30 minutes. Spread 1 tub of Cool Whip on top of this and sprinkle crushed Heath bars over top; put in refrigerator until time to serve.

Ruth Speer

COUNTY LINE CHEESE SALAD DESSERT

- | | |
|---|---------------------------------------|
| 1 (2 1/2 oz.) can chunk
pineapple, drained | 1/2 lb. County Line cheese
(cubes) |
| 1 (10 oz.) pkg. miniature
marshmallows | 1 c. whipping cream, whipped |

Put into large bowl, then make a dressing of the following:

- | | |
|---|----------------|
| 2 eggs, beaten | 1 c. sugar |
| 2 Tbsp. vinegar (add
water to make 1/2 c.) | 1 Tbsp. flour |
| | 2 Tbsp. butter |

Put the dressing in a pan and cook slowly until thickened. After dressing is completely cool, stir in the rest of the ingredients; stir in the whipped cream last.

FROSTY STRAWBERRY DESSERT

1 1/2 c. sifted flour	2 egg whites
1/4 c. plus 2 Tbsp. brown sugar	1 c. sugar
1/2 c. walnuts, chopped	2 c. sliced berries (or one 10 oz. pkg. frozen)
3/4 c. melted butter or oleo	2 Tbsp. lemon juice
	1 c. whipped cream

Mix flour, brown sugar, walnuts and butter together; spread in 9x13 inch pan. Bake at 350° for about 20 minutes to form crust. Cool. Beat egg whites first, then add sugar, berries and lemon juice in a large bowl. Fold in whipped cream. Pour over crust mixture and freeze for at least 1 hour. (Walnuts may be sprinkled on top.) Serves 15.

Leslie Current

CHOCOLATE MINT PARFAIT BARS

Base:

1 pkg. Pillsbury Plus chocolate mint cake mix	1/3 c. softened butter
	1 egg

Filling:

1 env. unflavored gelatin	1/2 c. shortening
1/4 c. boiling water	1/4 tsp. peppermint extract
4 c. powdered sugar	2-3 drops green food coloring
1/2 c. soft butter	

Frosting:

1 (6 oz.) pkg. (1 c.) chocolate chips	3 Tbsp. margarine or butter
---------------------------------------	-----------------------------

Heat oven to 350°. Grease 15x10 inch jelly roll pan.

In large bowl, combine all base ingredients at low speed until crumbly. Press in bottom of prepared pan. Bake for 10 minutes. Cool. Dissolve gelatin in boiling water; cool. In large bowl, combine softened gelatin, 2 cups of the powdered sugar, butter, shortening, extract and food coloring. Beat 1 minute at medium speed or until smooth and creamy. Blend in remaining 2 cups powdered sugar until smooth. Spread evenly over cooled crust. In small saucepan, blend chocolate chips and butter over low heat until melted, stirring

constantly. Spoon over filling; spread frosting. Chill until firm. Cut into bars. Makes 48 bars.

Karen Strahm

ESCALLOPED PINEAPPLE

2 sticks margarine	1 large can crushed pineapple (do not drain)
2 c. sugar	1 can chunk pineapple with juice
4-6 c. cubed white bread, fresh (about 12 slices with crusts cut off)	3 eggs, beaten

Melt margarine and stir in sugar. Add cubed bread, pineapple and juice and beaten eggs; mix well. Bake at 350° for 45-60 minutes. Serve warm or cold.

Martha McComas

FRUIT DESSERT

1 can strawberry pie filling (or cherry)	1 can crushed or tidbits pineapple, drained
1 can Eagle Brand milk	1 large Cool Whip

Combine the above; mix well. Can also use pecans in mixture.

Wilma Pfierman

EASY DESSERT

1 (9 oz.) Cool Whip	1 small pkg. creamed cottage cheese
1 (3 oz.) pkg. Jello (any flavor)	1 can fruit cocktail

Mix dry Jello to Cool Whip; add cottage cheese; add well drained fruit cocktail. Top with small marshmallows. Put in refrigerator.

Wilma Pfierman

DATE PUDDING

1 c. chopped dates	1 c. boiling water
1 tsp. soda	1 Tbsp. shortening

Pour water over dates and melt shortening together; let cool. Add:

1 egg, beaten	1 tsp. vanilla
1 c. sugar	Pinch of salt
1 c. flour	1/2 c. nuts

Mix together and bake at 325° for 45 minutes.
Luella Fortman

TOMATO PUDDING

3 c. soft bread cubes	2 c. light brown sugar
1 (16 oz.) can tomato sauce	1 Tbsp. butter

Bring tomato sauce, sugar and butter to a boil and pour over bread cubes in casserole. Bake at 350° until simmering.

Betty Brown

PLUM PUDDING

3/4 c. Grape-Nuts	1/4 c. citron (all cut fine)
3/4 c. raisins	1/2 tsp. cinnamon
3/4 c. English walnuts	1/4 tsp. cloves
3/4 c. cooked prunes	Salt to taste

Dissolve package of lemon Jello in pint of boiling water. While still hot, stir in above ingredients. Mix and let harden. Serve with whipped cream.

Gladys Mavis

RAISIN OR DATE PUDDING

1 c. flour	Pinch of salt
1 c. white sugar	3/4 c. raisins or chopped dates
2 tsp. baking powder	
1/2 c. milk	

Stir together and place in large, greased baking dish. Pour over top a mixture of 1 cup brown sugar, 2 1/2 cups hot tap water and 2 tablespoons of butter. Bake 1 hour at 350°.

Ruth Walters

CUSTARD

2 egg yolks	Pinch of salt
1/2 c. sugar	1 pt. milk
1 Tbsp. cornstarch	

Put in double boiler; stir while cooking. Cook until spoon coats. Flavor with vanilla. Serve with Jello or cake.

Martha Johnson

ANGEL FOOD CAKE AND ICE CREAM PARTY DESSERT

Slice long angel food cake bar into thirds. Spread bottom layer with softened strawberry ice cream. Add next layer and spread with softened lime sherbet. Add top layer and frost with Cool Whip. When partially frozen, add nut pieces and decorate with cherries. Good for Christmas parties.

Bessie Trout

FROSTED STRAWBERRY SQUARES

1 c. all-purpose flour	1 (10 oz.) pkg. frozen
1/4 c. brown sugar	strawberries, partially
1/2 c. nuts, chopped fine	thawed or 2 c. sliced fresh
1 stick butter or margarine	berries
2 egg whites	2 Tbsp. lemon juice (I use
3/4 c. sugar	ReaLemon)
	2 c. Cool Whip

In a bowl, stir together flour, brown sugar, nuts and butter or margarine; spread evenly in 13x9x2 inch pan. Bake in 350° oven for 20 minutes, stirring occasionally. Remove from oven. Cool. Sprinkle 2/3 of the baked mixture in bottom of same pan; reserve remaining mixture.

In large mixer bowl, combine egg whites, sugar, berries and lemon juice. Beat at low speed of mixer until mixture

begins to thicken, about 2 minutes. Then beat at high speed until stiff peaks form, about 12 minutes. Fold in Cool Whip. Spoon over mixture in pan. Top with reserved crumbs. Freeze 6 hours or overnight. Cut in squares. Trim with fresh berries if desired. Makes 12-15 servings. Keep in freezer.

Louise Schock

PEANUT BUTTER ICE CREAM BALLS

1 c. graham cracker crumbs	2 Tbsp. sugar
1/4 c. creamy or chunk style peanut butter	1/2 tsp. cinnamon
	1 qt. vanilla ice cream
	Chocolate syrup

Blend crumbs, peanut butter, sugar and cinnamon. Scoop ice cream into large balls and roll in crumbs. Freeze. Serve with chocolate syrup. Serves 6-8.

Gladys Mavis

** NOTES **

**** NOTES ****

Candy, Jelly, Preserves



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING**, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

\$300 FUDGE (FANNY MAE)

1/2 lb. margarine

1 c. milk

Heat together until melted; add 4 cups sugar. Stir in 25 large marshmallows and bring to boil. Take off burner, add one 13-ounce Hershey's bar and 2 ounces unsweetened chocolate and 12 ounces Nestles milk chocolate bites. Add nuts, if desired. Pour into buttered pan and cook in refrigerator until solid. Cut into squares.

Marilynne Clem

CHOCOLATE FUDGE

2/3 c. Hershey's cocoa

4 1/2 Tbsp. butter

3 c. sugar

1 tsp. vanilla

1/4 tsp. salt

Nuts (opt.)

1 1/2 c. milk

Combine cocoa with salt, sugar; add milk. Bring to boil, stirring frequently. Cook until a small amount forms a soft ball when dropped in some cold water. Add butter; cool to lukewarm. Add vanilla and nuts; beat until mixture thickens. Pour into buttered pan and cut in squares.

Rose Buttermore

FANTASY FUDGE

3 c. sugar

1 (12 oz.) pkg. (2 c.) semi-sweet chocolate pieces

3/4 c. Parkay margarine

2 c. Kraft marshmallow creme

2/3 c. (5 1/3 oz. can)

1 c. chopped nuts

evaporated milk

1 tsp. vanilla

Combine sugar, margarine and milk; bring to a rolling boil, stirring constantly. Boil 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla; beat until well blended. Pour into greased 13x9 inch pan. Cool, cut into squares.

Barbara Chaille

LOYAL'S FUDGE

2 c. granulated sugar
3 Tbsp. light Karo

3/4 c. milk
Pinch of salt

Using a 3-quart saucepan, start on high heat, stirring occasionally. When it starts boiling, turn to medium heat and cook to 230°. Set aside in pan of water and cool to 200° add 4 tablespoons butter, 12 ounces Nestles semi-sweet chocolate bits, 2 1/2 ounces chopped pecans and 1 teaspoon vanilla. Beat till chocolate is melted and spread in a greased dish.

Loyal Bowerman

CREAMY LIGHT FUDGE

3 c. granulated sugar
1 1/2 Tbsp. white corn
syrup
1 Tbsp. vanilla

1 1/2 c. evaporated milk,
coffee cream or milk
2 Tbsp. butter or margarine

Mix sugar, syrup and milk. Bring to the boiling point (use a heavy pan). Cook on medium heat. This can be stirred, but don't stir in what accumulates on the side of the pan. Cook to soft ball stage (232°). Remove from heat. Add vanilla and butter. Cool until you can comfortably hold your hand on the bottom of the pan. This is very important Beat fudge until it begins to lose its glossy look. Pour on buttered platter or in buttered pan.

For Chocolate Fudge, add 4 tablespoons cocoa.

Helen Houlton Shutt

PEANUT BRITTLE

3 c. sugar
1 1/2 c. Karo (clear)

3/4 c. water

Cook to hard ball stage. Add 1 pound raw peanuts; cook till light tan or brown, not too brown. Add 1 teaspoon vanilla and 2 teaspoons soda. Pour on greased cookie sheet.

Jack Shultz

PEANUT BRITTLE

2 c. sugar
1/2 c. light Karo

1/2 c. water

Put in a heavy saucepan and cook until it boils and thickens a little (230°). Add 1 1/2 cups of raw peanuts and cook for about 30 minutes until toasty brown in color and the peanuts are done (300°). Take off heat and add 1 teaspoon butter and 2 teaspoons soda. Whip and spread thin on a buttered cookie sheet. Let cool and break in chunks.

Imogene Mavis

CHOCOLATE FUDGE

2 c. granulated sugar
1 c. milk
1/4 c. cocoa

2 Tbsp. butter
1 tsp. vanilla

Mix sugar and milk and bring to the boiling point. Don't stir. Add cocoa and stir. Add butter; add vanilla. Cool until you can comfortably hold your hand on the bottom of the pan This is very important! Beat fudge until it begins to lose its glossy look. Pour on buttered platter.

(This recipe was clipped from the Angola, Indiana, newspaper December 12, 1920, and is still a very good fudge recipe!)

Helen Houlton Shutt

OLD ENGLISH TOFFEE

1 c. butter (must be
butter)
1 c. sugar

3 Tbsp. water
1 tsp. vanilla
6 Hershey's candy bars
(plain)

Cook to hard crack (300°). Butter cookie sheet with sides. Pour on cookie sheet, then put chocolate on top and spread around. Refrigerate for awhile to set up candy.

Linda Baughman

CREAMS

1 1/2 c. sugar
1 c. margarine
2 eggs, beaten
3 1/2 c. flour
1 tsp. soda

2 tsp. cinnamon
2 c. raisins, cooked in
2 1/2 c. water
1 tsp. vanilla

Cream sugar and butter. Add beaten eggs and dry ingredients. Add raisins and 1 cup juice from raisins. Spread in jelly roll pan and bake 40 minutes at 350°.

Glaze:

2 c. powdered sugar
1/4 c. margarine, softened

Enough cream to moisten

Mix together and spread over Creams while they are still warm.

Jan Barber

GLAZED PECANS

1 Tbsp. egg whites,
slightly whipped
2 c. pecans

1/4 c. sugar
1 Tbsp. cinnamon

Combine and place on ungreased cookie sheet. Bake at 300° for 20 minutes.

Jan Barber

ENGLISH TOFFEE

1 c. butter

1 c. sugar

Cook till 310°. Should be a caramel color; stir constantly. Pour into buttered 9-inch pan. Cool. Melt 1/2 cup milk chocolate chips or Hershey's bars on top. Sprinkle with nuts. Let harden; break in pieces. Store in container at least 2 days to develop flavor. Makes 1 pound.

Susan White

ROCKY ROAD CANDY

2 Tbsp. butter	1 (12 oz.) pkg. chocolate
1 can Eagle Brand	chips

Dissolve over boiling water:

2 c. dry roasted nuts	1 (10 oz.) pkg. mini
	marshmallows

Combine all and spread evenly in pan while hot. Cool and cut into squares.

Linda Baughman

BUCKEYE CANDY

2 c. powdered sugar	8 Tbsp. butter or margarine
1 c. peanut butter	

Mix thoroughly and form balls. Put them on a plate and stick a toothpick in center of ball. Put in refrigerator overnight. Melt 6 ounces semi-sweet chocolate bits and 1/4 cake paraffin together. Dip ball into mixture, leaving a little uncovered at the top. Put on wax paper and chill.
Sherri Sible

HARD ROCK CANDY

3 1/2 c. white sugar	1 c. water
1 1/2 c. white syrup	

Cook to hard crack stage (300°); remove and put in color wanted. Add 1 teaspoon oil flavoring. Pour onto powdered sugar which has been put on cookie sheet with sides. Cool to cutting stage. Cut in small pieces with scissors. The colors you use are: 1. Red, cinnamon; 2. Orange, orange; 3. Green, wintergreen; 4. Purple, anise; 5. White, peppermint; 6. Yellow, sassafras. Nice for Christmas and Easter.

Virginia Yates

PRALINES

1 c. buttermilk	1/2 tsp. salt
2 c. sugar	1 tsp. baking soda

Boil this 5 minutes, stirring occasionally. Add in:
2 1/2 c. pecans 2 Tbsp. butter

Boil and stir to soft ball stage. Cool slightly; drop by teaspoons onto waxed paper. Cool.

Evelyn Simanton

SPECIAL K CANDY

1 c. light Karo	1 c. crunchy peanut butter
1 c. white sugar	

Melt sugar and Karo on low heat. Then mix 5 cups Special K and spread on greased cookie sheet. Melt 1 large package of chocolate bits and 2 small packages of butterscotch bits. Add 1 cup pecans and spread on top of candy. Cut while warm.

Helen Stonestreet

CHOCOLATE COVERED CHERRIES

60 maraschino cherries	1/4 tsp. salt
with stems	2 c. powdered sugar
3 Tbsp. butter	1 1/2 lb. chocolate
3 Tbsp. corn syrup (white)	

Drain cherries well; let stand on paper toweling. Combine butter, corn syrup and salt. Stir in powdered sugar. Knead till smooth. Chill if too soft. Shape a marble-sized piece of fondant around each cherry. Place on wax paper lined cookie sheet and chill. In heavy saucepan or deep bowl over pan of hot water, melt chocolate, stirring constantly. Do not add any liquid. Holding onto the stem, dip cherries into chocolate, one at a time. Spoon mixture over cherries to coat. Place on wax paper. Harden in refrigerator. Let ripen 1 or 2 weeks so fondant will liquefy.

Alaina Ring

TOFFEE

1/2 c. butter	1 Tbsp. water
1/2 c. white sugar	1/2 tsp. soda
3 Tbsp. brown sugar	1 tsp. vanilla
1 Tbsp. Karo	

Melt butter in 2 quart pan; add sugar, syrup and water. Boil to 290°, stirring constantly. Remove; add soda and vanilla. Pour on buttered cookie sheet. Let set 3 minutes and score or break up when cool. Add 1/2 cup chopped nuts, if desired, and sprinkle top with about 1/2 cup chocolate bits while warm and spread when melted.

Carole Carmer

HOT PEPPER JELLY

1 c. chopped green peppers (mangoes)	1 1/2 c. apple cider vinegar
1/4 c. chopped hot peppers	6 1/2 c. sugar
	1 bottle Certo
	Few drops green food coloring

Blend peppers and vinegar in blender 2 minutes; add to sugar. Bring to boil and cook 2 minutes. Remove from heat and skin. Add 1 bottle Certo and green food coloring. Ladle in jelly jars and seal with wax. (Good with various meats or on top of cheese and crackers.) Makes 6 1/2 pints.

Sherry Littlejohn

RHUBARB PRESERVES

5 c. rhubarb, cut very fine	1 (6 oz.) box Jello
4 c. sugar	(strawberry or raspberry)

Mix the rhubarb and sugar in a large pan; heat slowly until liquid forms, boil for 10 minutes. Remove from heat and add Jello and pour into freezer containers. Store in freezer. An easy spread for toast and biscuits, without the expense of fresh berries.

Note: Dezerta can be used instead of Jello; use both envelopes of gelatin.

Anna Jennings

APPLE BUTTER

1 gal. cider
10 lb. apples

2 c. sugar

Put cider in a 5-quart crock pot; heat with lid on until hot and steaming. Remove lid and let cider cook down to half. Peel and chop apples and add to cider with the sugar add spices to taste. Cook apples with lid on and beat fine with mixer, cook down about 1/3 or until desired thickness with lid off. You may stir the butter but do not need to. It takes about 48 hours from start to finish, but it does not need to be watched. Put in jars and seal.

Tina VanStraten

BROWN COUNTY BAKED APPLE BUTTER

3 1/2 c. fresh unsweetened
applesauce or 2 (1 lb.)
cans

1/6 c. cider vinegar
1/4 tsp. cinnamon
1/4 tsp. cloves

2 1/2 c. light brown sugar

Combine all ingredients in a 2-quart casserole. Bake uncovered in a 350° oven for about 2 hours or until mixture is thick and slightly transparent. Stir occasionally during baking. To prevent spattering in the oven, put aluminum foil with holes punched in it may be placed over the top. Pour into sterile jars and seal.

Margaret Davis

Beverages, Microwave, Misc.



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 1 minute.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BEVERAGES, MICROWAVE, MISCELLANEOUS

RUSSIAN SPICE TEA

1 c. Tang	1/2 tsp. cinnamon
1/2 c. instant tea	1/2 tsp. allspice
1/2 c. sugar	1 (3 oz.) pkg. lemonade mix

Mix together and store in closed container. Use 1-3 teaspoons of tea to cup of hot water.

Loraine Hartranft

PRETTY GREEN PUNCH

2 c. sugar	2 pkg. lemon lime Kool-Aid
2 c. pineapple juice	(mix as directed on pkg.)

Mix all ingredients together. You can take some of this and make ice ring. Put cherries in bottom of ice ring. Makes 1 gallon. Very good for Christmas.

YELLOW PUNCH

1 gal. (4 cans) Hi-C	1 gal. strong lemonade
pineapple drink	1 1/2 qt. 7-Up

Mix all together and serve. Good for weddings.

PINK AND PERKY PUNCH

2 (46 oz.) cans pineapple-grapefruit juice drink	1 large (28 oz.) bottle soda water
1 pt. cranberry juice cocktail	1 qt. sherbet (opt.)

Chill drinks; combine in punch bowl at serving time. If sherbet is used, float spoonfuls on top. Makes 25-30 servings.

SPICED CIDER

1/2 c. brown sugar 2 qt. cider
1/4 tsp. salt

Combine these in pan; add spices which are contained in a bag. Bring to boil; reduce heat and simmer for 20 minutes. Remove spices.

Spices:

1 tsp. whole allspice 1 (3 inch) stick cinnamon
1 tsp. whole cloves

Sherri Sible, Jan Barber

GOLDEN PUNCH

3 qt. (two 46 oz. cans) 1 1/2 c. (two 6 oz. cans)
apricot nectar lemon or lime juice frozen
3 qt. (two 46 oz. cans) concentrate
pineapple juice, 2 qt. water
unsweetened

Combine juices and water and chill. Chill 2 quarts ginger ale, and add just before serving.

Marilynne Clem

WASSAIL BOWL

1 qt. apple cider 3/4 c. sugar
1 pt. cranberry juice 1 tsp. allspice
1 c. orange juice 3 tsp. whole cloves
3/4 c. lemon juice 3 sticks of cinnamon

Combine liquids in percolator and sugar and spices in basket and run the Wassail Bowl ingredients through the percolator cycle. Serve hot. This makes at least 16 cups.

Annabelle Yoder

WASSAIL

6 c. apple cider or juice	3 Tbsp. lemon juice
1 cinnamon stick	1 tsp. grated lemon peel
1/4 tsp. nutmeg	1 (18 oz.) can unsweetened
1/4 c. honey	pineapple juice (2 1/4 c.)
Orange slices	

In large saucepan, heat cider and cinnamon stick to boiling. Reduce heat. Cover; simmer 5 minutes, uncover and stir in remaining ingredients; simmer 5 minutes.

Sherry Littlejohn

CRANBERRY TEA

Bring 2 quarts water to a boil. Add 5 tea bags and simmer 15 minutes; remove tea bags. Add:

3/4 c. sugar	10 cloves
32 oz. cranberry juice	1 stick cinnamon
1 orange, sliced	

Simmer 1 hour (the longer the better). Remove spices.
Sue Shankle

SPICED TEA OR RUSSIAN TEA

2 c. Tang	1 tsp. nutmeg
1 c. sugar	1/2 tsp. cloves
1/2 c. instant tea	1 small pkg. Wyler's lemonade
1 tsp. cinnamon	

Mix and store in a jar. (For an individual serving, mix 2 or 3 spoonfuls to a cup of hot water.)

Helen Houlton Shutt

SPICED TEA

3 c. water	1/2 c. fresh orange juice
1/2 tsp. whole cloves	1 Tbsp. lemon juice
1 inch cinnamon stick	1/4 c. sugar
4-5 tsp. tea	

Combine water, cloves and cinnamon; heat to boiling. Add tea; cover and steep 5 minutes. Strain. Heat orange juice, lemon juice and sugar to boiling. Stir and add to hot tea. Makes 4 servings.

Helen Houlton Shutt

HOT CRANBERRY PUNCH

5 c. water	2 tsp. tea leaves, or 2 tea
1 c. sugar	bags
6 whole cloves	1 c. orange juice
1 (2 inch) piece cinnamon	1/3 c. fresh lemon juice
stick	1 c. cranberry juice
1 c. boiling water	

Boil together for 5 minutes the 5 cups water and sugar. Add the cloves and cinnamon. Remove from heat and allow this to stand for 10 minutes. Pour the cup of water over the tea leaves. Steep only 5 minutes; then add to the mixture. Strain. Add the orange juice, lemon juice and cranberry juice. Reheat but be certain not to bring it to a boil.

Helen Houlton Shutt

PUNCH

2 large cans frozen lemon	2 pkg. cherry Kool-Aid
juice	2 qt. sugar syrup
2 large cans frozen orange	8 qt. cold water
juice	2 large bottles ginger ale
2 small cans frozen pineapple	or 7-Up
juice	

Sugar Syrup:

4 c. sugar	1 1/2 qt. water
------------	-----------------

Bring this to a boil. Add the ginger ale or the 7-Up just before serving.

Helen Houlton Shutt

RED PUNCH

4 pkg. cherry Kool-Aid
with sugar added
3 small pkg. red cherry
Jello
1 (46 oz.) can pineapple
juice

1 large (12 oz.) can frozen
orange juice
1 large (12 oz.) can frozen
lemonade

Add water to the above ingredients in order to fill 2 gallon containers. Put in freezer for 10 hours and stir occasionally.

Sherri Sible

SIMPLE PUNCH RECIPE

1 small pkg. strawberry
Kool-Aid
1 small pkg. cherry Kool-
Aid
2 c. sugar
2 qt. water

1 small can frozen orange
juice
1 small can frozen lemonade
1 qt. ginger ale or 1/2 of
2 liter bottle

Mix together.

Helen Houlton Shutt

PINEAPPLE RECEPTION PUNCH

1 (46 oz.) can pineapple
juice
1 (12 oz.) can frozen
orange juice
(reconstituted according
to directions)

1 (12 oz.) can frozen
lemonade (reconstituted)
1/2 gal. pineapple sherbet
3 large bottles ginger ale

Chill all ingredients; mix juices; add sherbet by large spoonfuls. Add ginger ale, just before serving. This is a delicious punch which needs no ice. Serves 40-45 (40 ounce) cups.

Ruth Warwick

INSTANT COCOA MIX

12 qt. size powdered milk	1 large Nestle Quik chocolate
1 (16 oz.) jar Coffee-mate	1/2 c. powdered sugar

Mix well and store in tight container. Use 1/3 cup mix per cup hot water.

Norma Workman

RASPBERRY PUNCH

2 qt. 7-Up, chilled	2 qt. raspberry sherbet,
2 qt. raspberry Kool-Aid, chilled	softened

Serves 22 persons.

Flossie Cable

ORANGE SHERBET PUNCH

2 1/2 lb. sugar	2 c. water
-----------------	------------

Bring to boil and let cool.

1 qt. unsweetened orange juice	2 (6 oz.) cans of lemon concentrate or small bottle of lemon juice
1 qt. unsweetened pineapple juice	1 qt. 7-Up
	1/2 gal. orange sherbet

Add water and ice to make 2 1/2 gallons.

Debra Shultz

GRANOLA

3 c. Quick Oats oatmeal	1 tsp. vanilla
3 c. raw wheat germ	1/4 to 1/2 c. English walnuts
1 c. untoasted sunflower seeds	1/4 to 1/2 c. almonds
1 c. soy beans (unsalted)	1/3 c. safflower oil
	1/4 c. water
	1 c. honey

Chop nuts and mix all ingredients; toast in oven at 250° to 300° for 1 hour, stirring often.

Mary Welch

OLD FASHIONED CHEMICAL GARDEN

1 small shallow dish	6 Tbsp. salt
2-3 pieces of coal or charcoal	6 Tbsp. bluing
Food coloring	6 Tbsp. water
	1 Tbsp. ammonia

Place coal in the dish with a little water. Pour the above mixture over the coal, adding the coloring. Enjoy watching it grown. This is not to eat.

Helen Houlton Shutt

GRANOLA

10 c. rolled oats	Raisins
1 c. wheat germ	Nuts
1/2 c. sesame seeds	2 c. brown sugar or 3/4 to
1/2 c. coconut	1 c. honey
1 tsp. salt	1 c. oil
1 c. sunflower seeds	1 c. water
(unsalted, no shells)	1 tsp. vanilla

Mix all ingredients together. Bake at 325° for 2 hours. Use shallow baking pans.

Wendy Ginder

STRAWBERRY RHUBARB CRUNCH MICROWAVE

4 c. rhubarb, cut up	3/4 c. sugar
1/2 c. sugared frozen strawberries	3 Tbsp. flour

Mix together and pour into greased 4x8 inch dish.

Topping:

1 stick margarine, softened	3/4 c. brown sugar
3/4 c. flour	3/4 c. oatmeal
	1/2 tsp. nutmeg

Mix well and crumble on top. Bake in microwave 15 minutes on high, then place in 400° oven for 5-10 minutes until thick and bubbly.

Loann Bassett

MICROWAVED SWEETENED CONDENSED MILK

Measure 1/2 cup cold water into a 2-cup glass measure. Gradually stir in 1 1/4 cups nonfat dry powdered milk, until smooth. Microwave on high 3/4 to 1 minute, until milk is steaming. Stir in 3/4 cup granulated sugar. Allow to cool. Makes 1 1/2 cups. Just like Eagle Brand.

Ruth Walters

MICROWAVE CARAMEL CORN

Pop 1 cup unpopped popcorn in skillet or popper as usual. Do not pop in microwave. Combine in 1 1/2 quart glass bowl:

1 stick margarine
1 c. brown sugar
1/2 tsp. salt

1/4 c. Karo syrup (light or dark)

Microwave on high 3 minutes. Take out and stir. Add 1/2 teaspoon baking soda. Put back in microwave 40 seconds on high. Put popped corn in paper grocery bag that has been sprayed with Pam on the inside. Pour syrup over corn, close bag, and shake. Microwave 1 minute on high. Take out and shake. Put back in microwave 1 1/2 minutes on high. Take out and shake. Put back in microwave 30 seconds on high. Pour into serving dish or store in Tupperware.

Jan Barber

SLOPPY JOES

Brown together:

1 lb. hamburger
Onion

Celery

Cook together:

1/2 c. tomato soup
1/2 c. water
1/4 c. catsup

1 Tbsp. brown sugar
1 Tbsp. tapioca
1 tsp. vinegar

Add to hamburger and simmer.

Karen Atkinson

BARBECUE SANDWICH FILLING

1 lb. lean pork

1 lb. lean beef

Boil until tender; lift out of broth. Cool and shred; don't grind.

3 medium onions, diced
fine

1 large can tomatoes, or
1 qt. of home canned
tomatoes

1 medium bunch celery,
diced fine

Mix with shredded meat in baking dish; add broth, salt and pepper to taste. Bake, uncovered in 350° oven until most of liquid is absorbed. Fills 20 to 24 small buns.

Ruth Warwick

BARBECUE PORK AND BEEF SANDWICHES (Crock Pot)

1 1/2 lb. beef (use stew
meat or a roast)

1 (6 oz.) can tomato paste
1/2 c. brown sugar

1 1/2 lb. pork cubes

1/4 c. vinegar

1 c. chopped onions

1 Tbsp. chili powder

1 c. green peppers,
chopped

2 tsp. salt

1 tsp. dry mustard

2 tsp. Worcestershire sauce

Cook in covered crock pot on high (300°) for 8 hours. With a wire whisk, stir mixture until the meat is shredded. To serve, line 12 or 14 (6 inch long) hard rolls with lettuce leaves (Boston); fill with meat mixture and top with chopped tomatoes.

Can be cooked on top of the stove by using a 6-quart Dutch oven. Prepare as above but add 1 cup water; simmer for 3 hours.

Regena Souder

BROILED CHICKEN SANDWICH

4 slices bread

1 Tbsp. chopped onion

Butter or margarine

2 tsp. lemon juice

2 c. chopped, cooked
chicken or turkey

1/3 c. mayonnaise

1/2 c. chopped celery

1/2 tsp. salt

1/4 c. chopped green pepper

Dash of pepper

3/4 c. grated American cheese

Toast bread on one side. Butter untoasted side. Blend remaining ingredients except cheese; spread on bread. Sprinkle with cheese. Broil 4 inches from heat until cheese is hot and bubbly, about 3 minutes. Makes 4 servings.

Virginia Yates

BARBECUE BURGER MIX

Takes 20 minutes to fix in the skillet. Serve in big buns.

1 lb. ground beef	1 (8 oz.) can tomato sauce
1/2 c. chopped onion	(1 c.)
1/4 c. chopped green pepper	1/4 c. catsup
1/4 c. chopped celery	1 Tbsp. vinegar
1/8 tsp. pepper	1 Tbsp. sugar
1 tsp. salt	1 1/2 tsp. Worcestershire sauce

Brown meat; add vegetables. Cook until vegetables are tender. Add remaining ingredients; mix well. Cover. Simmer 20 minutes. Serve on hamburger buns; garnish with pickle slices. Serve with relish bowl. Serves 5 to 6.

Virginia Yates

CONEY ISLAND SAUCE

1 lb. ground beef	2 stalks celery, chopped
1 c. tomato puree	1 c. catsup
1 onion	1 tsp. salt
1 tsp. chili powder	1 tsp. cayenne

Brown ground beef, onion and celery. Then add other ingredients. Cool for few minutes.

Helen Stonestreet

SAUSAGE STUFFED BREAD SANDWICH

1/2 lb. bulk pork sausage	1 egg, slightly beaten
1/2 lb. ground beef	2 Tbsp. prepared mustard
1 medium onion, chopped	2 Tbsp. chopped parsley
2 loaves of brown and serve	1/2 tsp. salt
French bread or 1 loaf	1/4 tsp. oregano
regular French bread	1 small clove garlic, crushed
1/3 c. water	2 Tbsp. butter, melted

Brown sausage in skillet; add beef and onion; brown lightly. Cut ends from loaves of bread, hollow out, leaving thin shell. Mix bread crumbs with water, egg, mustard, parsley, salt and oregano. Add meat; toss lightly. Pack meat into shells; replace ends of loaves and hold in place with skewers. Add garlic to butter; brush on bread. Bake on baking dish in hot oven at 400° for 15-20 minutes. To serve, cut in 2-inch slices. Makes 6 servings.

Anna Jennings

PIZZA BURGERS

1 lb. ground beef, browned	2/3 c. tomato soup
1 tsp. salt	(condensed)
1/4 tsp. pepper	2/3 c. pizza sauce
1 tsp. oregano	1/2 c. Cheddar cheese,
1/2 tsp. onion powder	shredded
	1/2 c. Mozzarella cheese,
	shredded

Brown ground beef and add first 5 ingredients, then add soup and sauce. Add cheeses and scoop onto half of hamburger buns and bake for 15 minutes at 350°. Makes 10 sandwiches.

Flossie Cable

PIZZA BURGERS

1 lb. ground beef	1 c. shredded Mozzarella
1/2 can tomato soup	cheese
1/2 can pizza sauce	1 c. shredded Cheddar cheese
Oregano	Onion

Brown meat and drain well. Mix in remaining ingredients. Spoon on hamburger buns. Broil 8-10 minutes or until cheese is melted.

Jan Barber

VANILLA ICE CREAM

8 c. milk (whole), scalded	6 eggs
3 1/3 c. sugar	1/4 tsp. salt
2 2/3 Tbsp. cornstarch	2 2/3 Tbsp. vanilla

Beat eggs; stir in sugar, cornstarch and salt. Add scalded milk to egg mixture. Cook in double boiler, stirring constantly, until mixture coats the spoon. Cool; add vanilla and freeze.

Barb Chaille

AUNT LUCILE'S VANILLA ICE CREAM

6 eggs	2 Tbsp. vanilla
3 c. sugar	2 cans Milnot

Mix the above. Fill with milk to within 4 inches from the top of the freezer. Makes 6 quarts.

Sharon Houlton

HOMEMADE ICE CREAM

1 large pkg. instant vanilla pudding	1 (13 oz.) can Milnot
2 c. sugar	1 (6 oz.) pkg. chocolate chips (semi-sweet), broken into smaller pieces with blender
1 Tbsp. flour	
1 pt. half & half or whipping cream	2 Tbsp. vanilla

Pour into 1 gallon freezer container and fill $\frac{3}{4}$ full or to fill line with 2% milk. This recipe will keep a good consistency when freezing leftovers.

Glenda Shull

ICE CREAM

8 eggs	2 cans Milnot
2-3 c. sugar	3 Tbsp. vanilla
1 pt. cream	Milk (to fill freezer)

Mix eggs until lemon colored; add sugar and mix, then add cream and Milnot. Pour into 1 gallon ice cream freezer and fill container with milk and freeze in ice cream freezer.

Flossie Cable

HOMEMADE ICE CREAM

7 eggs
2 1/2 c. sugar
1 can Eagle Brand milk

1 can Carnation milk
3 Tbsp. vanilla

In large bowl, beat eggs well. Add sugar slowly while continuing beating until the 2 1/2 cups is all used. Add the 2 canned milks and the vanilla and beat this together well. Lastly, add enough whole milk to fill freezer 2/3 full. Freeze. Makes 5 quarts.

Marilyn Minard

CARAMEL CORN

6 qt. popped corn
2 c. brown sugar
2 sticks oleo

1/4 tsp. cream of tartar
1/2 c. white syrup
1/2 tsp. soda

Mix all but soda and bring to boil. Then add soda. Stir well and pour over corn; mix well. Put on cookie sheets with sides. Bake at 200° for 8 hours. Stir every 15 minutes.

Kim Yates

BAKED CARAMEL CORN

2 c. light brown sugar
1/2 c. white Karo
1/2 lb. butter or margarine
1/4 tsp. cream of tartar

1 tsp. salt
1 tsp. soda
6 qt. popped corn

Combine sugar, Karo, butter, cream of tartar and salt; bring to a medium boil. Stir constantly. Boil about 5 minutes to 260° or a hard ball stage; remove from heat and stir in soda. Pour over the corn and bake in the oven on a cookie sheet for 1 hour at 200°. Stir once or twice, very crisp.

Donna Mithshener

CRACKER JACK

2 c. granulated sugar	2 tsp. salt
1 c. brown sugar	1 1/2 c. water
1/2 c. white Karo, less 1 Tbsp.	3 Tbsp. vinegar
2 Tbsp. green label Brer Rabbit molasses	2 Tbsp. butter
	1 tsp. vanilla

Use 1 1/3 cups corn (measure before popped). Cook sugars, corn syrup, molasses, water and salt to hard ball stage, 250° to 260°. Add butter at 250°; add vinegar and vanilla and cook to a light crack stage (268°) or until syrup when poured from a spoon leaves a floating thread. Slowly pour over corn and spread to cool on counter top. Keep corn crisp in a preheated 200° oven till ready to mix.

Marie Bowerman

CARAMEL CORN

24 c. popped corn (no salt)	2 c. brown sugar
2 sticks butter or margarine	1/2 c. white Karo
	1/2 tsp. salt

Boil all (except popped corn) for 5 minutes. Remove from heat and add:

1/2 tsp. soda	1 1/2 tsp. vanilla
1/4 tsp. cream of tartar	

This mixture will enlarge when adding these last ingredients, so use a pan big enough to allow for the expansion. Pour over corn and mix well. Put on greased cookie sheets and bake 1 hour at 225°.

Marilyn Anderson

SPOON TACOS

1 lb. ground beef, browned	1 (5 oz.) can taco sauce
1 onion, chopped	Tabasco sauce to taste

Simmer together 15-20 minutes. Layer beef mixture with 1 can refried beans, 1 can chile beans, grated cheese

(Cheddar), 1/3 bag large size Fritos; repeat layer again. Bake at 350° for 1 hour. Top with fresh layer of Fritos, chopped lettuce and fresh chopped tomatoes. Serve with cottage cheese. My family loves this one.

Carolyn Hart

SPAGHETTI SAUCE

Brown together:

1 1/2 lb. hamburger

1/4 c. chopped onion

Add:

1 (12 oz.) can tomato paste

3 tsp. garlic salt

1/4 c. water

4 tsp. parsley flakes

1/2 c. bread crumbs

1 1/2 tsp. salt

1/2 c. grated Parmesan
cheese

1/2 tsp. pepper

1 tsp. basil

1 (1 lb. 12 oz.) can
tomatoes, broken up

1 tsp. oregano

1 tsp. sugar

1/4 tsp. aniseed

Mix all together and simmer for about 2 hours or simmer in crock pot all day.

Jan Nobles

ITALIAN SPAGHETTI SAUCE

1 lb. ground chuck

1/4 c. chopped parsley

1/2 c. sliced onion

1 1/2 tsp. oregano

2 Tbsp. salad or olive oil

1 tsp. salt

2 cloves garlic, minced

1/2 tsp. marjoram

2 (1 lb.) cans tomatoes

1/2 tsp. thyme

2 (8 oz.) cans tomato
sauce

1 bay leaf

1 tsp. brown sugar

1 (3 oz.) can cut up
mushrooms

1 c. water

Spaghetti, cooked

Cook onion in hot oil until tender. Add meat and garlic; brown lightly. Add remaining ingredients. Simmer, stirring occasionally until sauce is thick. Remove bay leaf; serve over hot spaghetti. I cook this sauce all morning on low heat.

Marilyn Minard

CHEESE PUFFS

Toast 12-14 (2 inch) bread rounds on one side under broiler. Mix:

1/4 c. Miracle Whip or
mayonnaise
1/2 env. onion dip mix

2 Tbsp. grated Parmesan
cheese

Fold in 1 stiffly beaten egg white. Spoon onto untoasted side of bread shapes. Bake at 450° for 10 minutes or until golden brown.

Diane Davis Manon

HOT SAUCE

1 (4 oz.) can Old El Paso
whole green chilies
1 (7 1/2 oz.) can hot
jalapena relish

1 (18 3/4 oz.) can Hunt's
whole tomatoes
1 can Old El Paso tomatoes
and green chilies

Mix together in food processor or blender. Can be frozen. Becomes better with age. Stores well in refrigerator.

Carolyn Hart

DRY MIX FOR FISH

3 c. flour
4 Tbsp. Durkee's seasoning
salt
2 Tbsp. paprika

3/4 tsp. salt
1/2 tsp. sage
1 tsp. cayenne pepper

Mix well. Dip fish fillets in beaten egg and then in dry mixture and fry till golden brown. Store in plastic bag.

Marie Bowerman

Helen Houlton Shutt

DRY MIX FOR FRIED CHICKEN

3/4 c. flour
3/4 c. Nabisco cracker meal
1 tsp. paprika

1 tsp. salt
1 tsp. Lawry's seasoning salt
1/4 tsp. garlic powder

Mix well together. Dip chicken in beaten egg and then in dry mixture. Pan fry for about 25 minutes or until golden brown.

Hint: Clean chicken and wash thoroughly. Place chicken in salted water and let soak for 1/2 hour. This draws out the blood in the chicken and bleaches the meat, making it taste much more mild.

Marie Bowerman

DRY BEEF STICK

Mix together:

5 lb. hamburger (good lean hamburger)	5 tsp. Morton's quick tenderizer salt
2 1/4 tsp. coarse black pepper (Mr. Pepper works fine)	2 1/2 tsp. mustard seed
	2 1/4 tsp. garlic salt
	1 tsp. hickory smoke salt

Mix well; cover and refrigerate overnight. Each day remove mixture and mix well for 3 days. On 4th day, form beef into 3 rolls, each about 12 inches long. Place on broiler pan. Bake in 150° oven for 12 hours. Turn beef rolls once while baking. Cool and slice.

Bessie Trout

ENGLISH MINCEMEAT

1/4 lb. lean ground beef	1/2 c. dark seedless raisins
3 medium cooking apples, cored, peeled and finely chopped	1/2 c. apple juice or cider
3/4 c. packed brown sugar	1 Tbsp. cider vinegar
	1 1/2 tsp. cinnamon
	1 tsp. salt
	1/2 tsp. ground cloves

About 45 minutes before using or up to 1 week ahead: In 3-quart saucepan, over medium-high heat, heat to boiling all ingredients, stirring occasionally. Reduce heat to low; cover and simmer 30 minutes. Makes about 2 1/2 cups.

Gladys Mavis

FREEZER CUCUMBER SALAD

4 qt. sliced cucumbers, with peels left on	1 red and 1 green pepper, diced
2 sliced onions	

Cook Brine:

1/2 c. salt (canning)	3 c. sugar
2 c. vinegar	

Cool brine. Pour over cucumber mixture and pack in containers the size you need for 1 meal. Freeze.

Wendy Ginder

CORN FOR FREEZER

5 pt. cut corn	2 1/2 c. water
3/4 c. sugar	5 tsp. salt

Mix; let stand 30 minutes. Pack in freezer boxes.

Virginia Finley

COLORED EASTER EGGS

Combine 2 quarts of water and onion skins. Boil eggs in this mixture. Eggs will be different shades of brown. Put a little salad oil on soft cloth and rub the eggs, this will make them nice and shiny.

Tina VanStraten

MEXICAN HOT STUFF

30 ripe tomatoes	25 Tbsp. sugar
10 green peppers or red hot peppers	5 Tbsp. salt
10 onions, ground or chopped fine (save juice from grinds)	1 pt. vinegar
	Pinch of cayenne pepper

Soak 2 hours, then bottle or can in jars.

Luella Fortman

HELPFUL HINTS

After polishing furniture, sprinkle on a little cornstarch and rub to a high gloss. Cornstarch absorbs oil and leaves a glistening fingerprint free surface.

Pour some cola into the wash water to loosen grease stains from work clothes.

To restore black color to lingerie or other clothing, add bluing, coffee or strong tea to laundry rinse water.

If a bolt is rusted tight, try pouring a carbonated beverage on it.

Black suede shoes get a facelift by wiping with a sponge slightly moistened with cool, black coffee. Rub it in gently.

If you pat the skin around a splinter with baby or olive oil, the splinter will slide out more easily.

A piece of chalk in your jewelry box will prevent costume jewelry from tarnishing.

** NOTES **

**** NOTES ****

notes

notes

INDEX OF RECIPES

APPETIZERS, PICKLES, RELISHES

Philly Cheese Ball	
Philly Cheese Ball	
Sausage Balls - - - - -	3
Sausage Balls	
Salami and Cheese Appetizer	
Cheese Ball - - - - -	4
Cheese Ball	
Cheese Ball	
Fancy Chicken Log - - - - -	5
Chipped Beef Cheese Ball	
Dill Dip	
Tuna Spread	
Burning Bush - - - - -	6
Simple Dip	
Shrimp Butter	
Dill Dip - - - - -	7
Green Onion Vegetable Dip	
Artichoke Dip	
Shrimp Dip	
Special Vegetable Dip - - - - -	8
Orange - Sour Cream Dip	
Curry Dip for Vegetables	
Hot Cheese Dip	
Dip for Vegetables - - - - -	9
Raw Vegetable Dip	
Vegetable Dip	
Vegetable Dip	
Vegetable Dip - - - - -	10
Appetizer	
Chip Dip	
Hot Dried Beef Dip - - - - -	11
Skewer Dogs	
Spinach Dip in Bread	
Cheese-Egg Sandwich	
Spread - - - - -	12
Crabmeat Pizza	
Garlic Dip	
Cheese Wafers	
Turkey Cheese Ball - - - - -	13
Cheese Ball	
Salmon Party Log	
Pickled Beets - - - - -	14
Sweet Pickles Relish	
Frozen Cucumbers	
Pickled Eggs - - - - -	15

Christmas Pickles	
"Hot" Pepper Relish	
Corn Relish - - - - -	16
Curry Pickles	
Bread and Butter Pickles	
Pickle Relish - - - - -	17
Zucchini Pickles	
Dill Pickles	
Sweet Pickles - - - - -	18

SOUPS, SALADS, VEGETABLES

Creamed Soup from Fresh	
Vegetables - - - - -	21
Chili Tomorrow	
Chili Soup	
Chili - - - - -	22
French Basque Soup	
Blizzard of '78 Chauder	
Split Pea Soup - - - - -	23
Split Pea Soup	
Fish Stew	
Oyster Stew - - - - -	24
Rivel Soup	
Hamburger Soup	
Cauliflower, Broccoli Soup - - - - -	25
Cheddar Cheese Soup	
Speedy Vegetable Soup	
Autumn Stew - - - - -	26
Sour Cream Chili	
Cheeseburger Chowder - - - - -	27
Pat Nixon's Hot Chicken Salad	
Delicious Cranberry Salad	
Broccoli Salad - - - - -	28
Pretzel Salad	
Creamy Fruit Salad	
Apricot Jello Salad Mold - - - - -	29
Lime Delight Salad	
Vegetable Salad	
Cranberry Salad - - - - -	30
Pineapple-Cheese Salad	
Double Deck Cherry Salad	
Cranberry Salad - - - - -	31

Frozen Salad	
Frozen Cherry Salad	
Frozen 7-Up Pineapple Salad - - - - -	32
7-Up Salad	
Cucumber Salad	
Strawberry Salad - - - - -	33
Tropical Salad	
Raspberry Salad	
Pistachio Salad - - - - -	34
Cottage Cheese Salad	
Cranberry Salad	
Pineapple Cottage Cheese Salad	
Jello Salad - - - - -	35
Guacamole Salad	
Peck Salad	
Orange Salad - - - - -	36
Quickie Salad	
Fruit Salad	
Watergate Salad - - - - -	37
Party Salad	
Baked Potato Salad	
Reuben Potato Salad - - - - -	38
24 Hour Cole Slaw	
Bean Salad	
Broccoli-Cauliflower Salad	
Corned Beef Salad - - - - -	39
Sweet and Sour Vegetables Salad	
Marinated Vegetables	
Zesty Carrot Salad - - - - -	40
Korean Salad	
24 Hour Salad - - - - -	41
24 Hour Cole Slaw	
Layered Salad I	
Layered Salad II - - - - -	42
Layered Chicken/Turkey Salad	
Taco Salad	
Rice Salad - - - - -	43
Cauli-Brocc Salad	
Taco Salad	
Cottage Cheese Salad - - - - -	44
Frozen Fruit Salad	
Sweet Sauerkraut Salad	
Hot Chicken Salad - - - - -	45

Carrot and Onion Salad	
Pea Salad	
Rabbit Salad - - - - -	46
Asparagus Salad	
Spinach Salad	
Lori's Confetti Slaw - - - - -	47
Apricot Jello Salad	
Cranberry Jello	
Frozen Fruit Salad - - - - -	48
Marinated Vegetables	
Broccoli Salad	
Apple-Tuna Toss - - - - -	49
Copper Penny Carrots	
Sweet Sour Kraut	
Sweet 'N Sour Green Beans - -	50
Marinated Vegetable Bowl	
Recipe for Many Friends	
Fruit Salad Supreme - - - - -	51
Sandy's Caesar Salad	
Salad Dressing for Apple Salad - - - - -	52
Poppy Seed Dressing	
Salad Dressing	
Buttermilk Dressing	
Salad Dressing - - - - -	53
Mayonnaise	
California Marinade	
Celery Seed Dressing - - - - -	54
Salad Dressing	
Carrot Casserole	
Ranch Style Limas - - - - -	55
Green Beans in Sour Cream	
Green Bean Casserole	
Green Bean Casserole - - - - -	56
Request Green Beans	
Scalloped Corn and Oysters - -	57
Corn Pudding	
Susan Thomas's Corn Pudding	
Corn Casserole - - - - -	58
Corn Souffle	
Sweet Potato Balls	
Sweet Potato Souffle - - - - -	59
Crunchy Sweet Potatoes	
Tater Tot Casserole	
Gourmet Potatoes - - - - -	60

Mashed Potato Casserole	
Cottage Potatoes	
Curried Potatoes and Vegetables - - - - -	61
Club Style Escalloped Potatoes	
Red Cabbage	
Noodle and Cabbage Crisp - -	62
Cabbage Casserole	
Baked Cabbage	
Cabbage Casserole- - - - -	63
Spinach Souffle	
Asparagus Casserole	
Asparagus Casserole - - - - -	64
Asparagus Casserole	
Asparagus Casserole	
Zucchini Casserole - - - - -	65
Zucchini Quiche	
Zucchini Casserole	
Zucchini Casserole - - - - -	66
Zucchini Casserole	
Broccoli-Rice Casserole	
Broccoli Casserole - - - - -	67
Broccoli and Eggs Au Gratin	
Broccoli-Lima Bean Casserole	
Broccoli Bake - - - - -	68
Broccoli Fluff	
Cadillac Beans	
Broccoli Casserole - - - - -	69
Barbecue Bean Bake	
Crock Pot Beans	
Baked Beans - - - - -	70
Rice Chantilly	
Rice Casserole	
Spinach Balls - - - - -	71

MAIN DISHES

Sausage Egg Casserole	
Sausage and Egg Casserole - -	73
Breakfast Casserole	
Egg Bake	
Brunch Casserole - - - - -	74
Baked Breakfast	
Overnight French Bread	
Breakfast	
Chicken - Rice Casserole - - -	75

Chicken Casserole	
Rice Casserole	
Chix Casserole	
Chicken Casserole - - - - -	76
Chicken Divan	
Chicken Casserole	
Chicken Simplicity - - - - -	77
Miny Dynasty	
Party Chicken	
Chicken Loaf - - - - -	78
Chicken Casserole	
Egg Casserole	
Veal Fried Chicken - - - - -	79
Chicken King Bake	
Chicken-Broccoli Casserole	
Chicken Shake and Bake - - - -	80
Baked Chicken	
Turkey Chow Mein	
Chicken Crepe Almondine - - -	81
Curried Chicken	
Chicken and Biscuits - - - - -	82
Chicken with Ham and Mushrooms	
Chicken Casserole - - - - -	83
Walton League Chicken	
Chicken Supreme	
Chicken Tetrazzini - - - - -	84
Chicken Breasts - Thighs	
Chicken Puff	
Barbecued Ribs - - - - -	85
Italian Spaghetti	
Stuffed Peppers - - - - -	86
Crazy Cabbage	
Chinese Casserole	
Mock Spring Mushrooms	
Sausage - Broccoli Bake - - - -	87
Sausage Biscuit	
Sauerkraut and Pork Chops	
Spanish Pork Chops - - - - -	88
Glori-Fried Chops	
Baked Pork Chops	
Zucchini - Sausage Casserole -	89
Swedish Hall Balls in Brown Sauce	
Kraut and Chops	
Ham Balls - - - - -	90

Ham Loaf	
Polish Sausage Stew	
Simple Roast - - - - -	91
Steak-Vegetable Pockets	
Cube Steaks in Brown Gravy	
Baked Cubed Steaks - - - - -	92
Flank Steak	
Flank Steak Marinade	
Swiss Steak - - - - -	93
Sukiyaki	
Pepper Steak with Rice - - - -	94
Steak Roll	
Shogun Tuna - - - - -	95
Beef Stroganoff	
Brazilian Beef Steaks	
Beef Cantonese - - - - -	96
Mexican Hominy Skillet - - - -	97
Beef Macaroni Casserole	
Beef and Beans Casserole	
Beef Spaghetti- - - - -	98
Burger Noodle Bake	
Hamburger Hot Dish	
Skillet Dinner - - - - -	99
Sillet Supper	
Hamburger Casserole	
Quick Manicotti - - - - -	100
Hamburgers in a Sauce	
Cheeseburger Casserole - - -	101
Baked Beef Stew	
Six-Layer Dinner	
Spanish Golf Balls - - - - -	102
Meat Loaf with Spicy Tomato Sauce	
Meat Loaf - - - - -	103
Glazed Meat Loaf	
Biscuit Burgers	
Ham Loaf- - - - -	104
Meat Loaf Puff	
Penny-Wise Skillet Supper Dish	
Vegetable Meat Loaf - - - - -	105
Porcupine Meat Balls	
Meat Ball Stroganoff	
Hamburger Casserole - - - - -	106
Casserole	
Quiche (Keesh) Lorraine	
Easy Italian Casserole - - - -	107

Meat Casserole	
Cheese Casserole - - - - -	108
Hamburger - Cabbage Casserole	
Skillet Enchiladas	
Lasagna Casserole - - - - -	109
Salmon Loaf	
Haddock in Casserole- - - - -	110
Rice with Celery and Tuna	
Turkey 'N Dressing Skillet Dinner - - - - -	111
Seafarer's Casserole	
Tuna Noodle with Peas	
Tuna Supreme - - - - -	112
Pan-Fried Fish	
Spaghetti and Meat Sauce	
Lasagne - - - - -	113
Lasagne	
Beef-Tomato Dinner- - - - -	114
Liver and Onions in Gravy	
Jon Mazetti	
Spaghetti - - - - -	115
Hot Tamale Bake	
Johnny Mazetti - - - - -	116
Chicken Noodle Casserole	
Stroganoff	
Grandmother's Heuningers Dressing - - - - -	117

BREADS, ROLLS, PASTRIES

Basic Sourdough Starter	
Sourdough Bread - - - - -	119
White Bread	
Icebox Rolls	
Light Yeast Rolls - - - - -	120
Rolls	
Golden Cheese Dinner Rolls - -	121
Refrigerated Crescent Wheat Rolls - - - - -	122
Parker House Rolls	
Basic Bread - - - - -	123
Potato Refrigerator Rolls	
Fry Bread - - - - -	124

Corn Muffins	
Corn Bread	
Banana Bread - - - - -	125
Date Nut Bread	
Rhubarb Bread	
Carrot Walnut Bread - - - - -	126
Applesauce Nut Bread	
Zucchini Walnut Bread- - - - -	127
Monkey Bread	
Pumpkin Bread	
Pumpkin Bread - - - - -	128
Oatmeal Muffins	
Pumpkin Bread	
Apple Bread - - - - -	129
Plum Bread	
Dill Bread - - - - -	130
Sour Cream Cinnamon Rolls	
Quick Cinnamon Rolls - - - - -	131
Oatmeal Muffins	
Squash Muffins	
7 Week Bran Muffins - - - - -	132
6 Week Muffins	
Apple Muffins	
Raisin Bran Muffins - - - - -	133
Bran Muffins	
Blueberry Scone - - - - -	134
Helen Wirey's Coffee Cake	
Cherry Coffee Cake - - - - -	135
Raisin Spice Coffee Cake	
Coffee Cake	
Heath Coffee Cake - - - - -	136
Coffee Cake	
Streusel Filled Coffee Cake - - - - -	137
Sourdough Coffee Cake	
Biscuits Supreme - - - - -	138
Corn Meal Griddle Cakes	
Almost Perfect Pancakes	
Yeast Waffles - - - - -	139
Lemon Cloud Pie	
Lemon Fluff Pie - - - - -	140
Lemon Pie	
Sugar Cream Pie	
Cider Pie- - - - -	141
Rhubarb Pie	
Florida Orange Meringue Pie	
Pumpkin Mincemeat Pie - - - - -	142

One Pumpkin Pie Filling	
Frozen Pumpkin Pie	
Double-Deck Pumpkin Pie	
Sour Cream Raisin Pie - - - - -	143
Zucchini Pie	
Strawberry Pie	
Raisin Cream Pie - - - - -	144
Raisin Sour Cream Pie	
Amber Pie - - - - -	145
Naked Pie	
Chess Pie	
Pecan Pie - - - - -	146
Pecan Pie	
Peppermint Pie	
Grandma Cooper's Cranberry Pie - - - - -	147
Peanut Butter Pie	
Coconut Pie - - - - -	148
Coconut Pie	
French Silk Chocolate Pie	
Chocolate French Silk Pie - - - - -	149
Butterscotch Pie	
Chocolate Cream Pie	
Pie Crust - - - - -	150
Foolproof Crust	
Pie Crust	
Perfect Pie Crust - - - - -	151
Pie Dough - - - - -	152

CAKES, COOKIES, DESSERTS

Mom's Favorite Chocolate Cake	
Snowball Cake	
Muster Day Gingerbread - - - - -	153
Turtle Cake	
Mom's Blue Ribbon Angel	
Food Cake - - - - -	154
Pineapple Upside Down Cake	
Light Lemon Cheesecake	
Hawaiian Icebox Cake	
Strawberry Cake (Rosalyn Carter's) - - - - -	155
Dump Cake	
Stained Glass Cake - - - - -	156
Chocolate Chip Cake	
Country Style Chocolate Cake with White Fudge Frosting - - - - -	157

Susan Thomas's Coca-Cola Cake
Apple Dumpling Cake - - - - - 158

Chocolate Texas Sheet Cake
Chocolate Refrigerator Cake
No Name Cake - - - - - 159

Lemon Cake
Oatmeal Cake - - - - - 160

Oatmeal Cake
Pistachio Cake - - - - - 161

Watergate Cake
Oatmeal Cake
Waldorf Astoria Cake - - - - - 162

Fresh Apple Cake
Carrot Cake - - - - - 163

Fresh Apple Cake
Oatmeal Cake - - - - - 164

Fresh Apple Cake
Fruit Cocktail Cake - - - - - 165

Fruit Cocktail Cake
Watergate Cake
Red Cake - - - - - 166

Prune Cake
Angel Food - Cherry Cake - - 167

Apple Walnut Cake
Chess Cake
Angel Food Delight - - - - - 168

White Sheet Cake
Layer Cake - - - - - 169

Good Cake
Chocolate Oatmeal Cake - - - - 170

Banana Carrot Cake
Upside Down Cake - - - - - 171

Oatmeal Cake
Plain Cake from an 1850
Cookbook
Fudge Squares - - - - - 172

Self-Filled Cupcakes
Creme de Menthe Cake - - - - 173

Fresh Apple Cake
Hard Frosting for Ornaments
on Cake
Fudge Frosting - - - - - 174

Quick Brown Sugar Frosting
Fluffy Frosting
Chocolate Satin Frosting for
Texas Sheet Cake - - - - - 175

Cream Filler Frosting
Monster Cookies
Fudge Brownies - - - - - 176

Chocolate Brownies
Oatmeal Carmelitas
Starlight Sugar Crisps
(Twisties) - - - - - 177

Apple Brownies
Glazed Mint-Frosted
Brownies - - - - - 178

Chocolate Crisp Bran Cookies
Blondies
Lemon Squares - - - - - 179

Oatmeal Cookies
7 Layer Bars
Ethel's Sugar Cookies - - - - - 180

Corn Flake Macaroons
Lemon Butter Snowbars - - - - 181

Forget 'Ems
Amish Cookies
Darlene's Cookies - - - - - 182

Snickerdoodles
Holiday Fruit Cookies
Mincemeat Oatmeal Cookies - - - 183

Lemon Bars Deluxe
Chocolate Chip Cookies - - - - 184

Molasses Sugar Cookies
Moist Sugar Cookies - - - - - 185

Dates on a Ritz
Pumpkin Squares
Brownie Cherry Surprises - - - 186

Zucchini Cookies
Moist Sugar Cookies - - - - - 187

Gooley Cake or Gooley Bars
Fruit Cocktail Cookies - - - - - 188

Coffee Fruit Drops
Coconut Chewies
Oatmeal Drop Cookies - - - - - 189

Sugar Cookies
White Drop Cookies - - - - - 190

E Z Macaroons
Mother Habig's Ginger Cookies
Fresh Apple Cookies - - - - - 191

Butterscotch Bars
Sour Cream Drop Cookies
Sugar Cookies - - - - - 192

Rice Krispie Squares	
Angel Ball Cookies- - - - -	193
Mother's Cereal Cookies	
Chocolate Chip Cookies	
Grandma Shultz's Sugar Cookies - - - - -	194
Monster Cookies	
Sugar Cookies	
Soft Molasses Cookies - - - - -	195
Graham Cracker Cookies	
Meringue Surprises	
Aniseed Cookies - - - - -	196
Sandies (Mexican Wedding Cake)	
Applesauce Bars	
My Hershey Brownies - - - - -	197
Pumpkin Bars	
Apple Walnut Confectioners - - - - -	198
Pecan Drop Cookies	
Hummel Futter	
Banana Split Dessert - - - - -	199
Christmas Dessert	
Fruit Strudel	
Cherry Pineapple Dump - - - - -	200
Pineapple Dessert	
Apple Dumplings- - - - -	201
Pineapple Bake	
Peach Delight	
Pumpkin Squares - - - - -	202
Pumpkin Dessert	
Apple Dumpling or Cherry Cobbler - - - - -	203
Pumpkin Roll	
Pumpkin Chiffon - - - - -	204
Saltine Cracker Dessert	
Jello Dessert - - - - -	205
Dessert	
Raspberry Jello Dessert	
Bread Pudding- - - - -	206
Bread Pudding	
Judge Charles Quinn's Custard Bread Pudding - - - - -	207
Simple English Torte	
French Torte	
Rhubarb Crunch - - - - -	208

rozen Ice Cream Dessert	
Butter Pecan Delight	
Butter Pecan Dessert - - - - -	209
3x5 Ice Dessert	
Strawberry Dessert	
Quick Strawberry Dessert - - - - -	210
Crunchy Dessert	
Date Pudding	
Pistachio Pudding Dessert - - - - -	211
Blueberry Boy Bait	
Aunt Jane's Boy Bait - - - - -	212
Baked Apple Roll	
Pistachio Delight	
Pudding Dessert - - - - -	213
Favorite Dessert	
County Line Cheese Salad Dessert - - - - -	214
Frosty Strawberry Dessert	
Chocolate Mint Parfait Bars - - - - -	215
Escalloped Pineapple	
Fruit Dessert	
Easy Dessert - - - - -	216
Date Pudding	
Tomato Pudding	
Plum Pudding	
Raisin or Date Pudding - - - - -	217
Custard	
Angel Food Cake and Ice Cream Party Dessert	
Frosted Strawberry Squares - - - - -	218
Peanut Butter Ice Cream	
Balls - - - - -	219

CANDY, JELLY, PRESERVES

\$300 Fudge (Fanny Mae)	
Chocolate Fudge	
Fantasy Fudge - - - - -	221
Loyal's Fudge	
Creamy Light Fudge	
Peanut Brittle- - - - -	222
Peanut Brittle	
Chocolate Fudge	
Old English Toffee - - - - -	223
Creams	
Glazed Pecans	
English Toffee - - - - -	224

Rocky Road Candy
 Buckeye Candy
 Hard Rock Candy - - - - - 225

Pralines
 Special K Candy
 Chocolate Covered Cherries - - 226

Toffee
 Hot Pepper Jelly
 Rhubarb Preserves - - - - - 227

Apple Butter
 Brown County Baked
 Apple Butter - - - - - 228

BEVERAGES, MICROWAVE, MISCELLANEOUS

Russian Spice Tea
 Pretty Green Punch
 Yellow Punch
 Pink and Perky Punch - - - - 229

Spiced Cider
 Golden Punch
 Wassail Bowl - - - - - 230

Wassail
 Cranberry Tea
 Spiced Tea or Russian Tea
 Spiced Tea - - - - - 231

Hot Cranberry Punch
 Punch - - - - - 232

Red Punch
 Simple Punch Recipe
 Pineapple Reception Punch - - 233

Instant Cocoa Mix
 Raspberry Punch
 Orange Sherbet Punch
 Granola - - - - - 234

Old Fashioned Chemical
 Garden
 Granola
 Strawberry Rhubarb Crunch
 Microwave - - - - - 235

Microwaved Sweetened
 Condensed Milk
 Microwave Caramel Corn
 Sloppy Joes - - - - - 236

Barbecue Sandwich Filling
 Barbecue Pork and Beef
 Sandwiches
 Broiled Chicken Sandwich - - 237

Barbecue Burger Mix
 Coney Island Sauce
 Sausage Stuffed Bread
 Sandwich - - - - - 238

Pizza Burgers
 Pizza Burgers
 Vanilla Ice Cream - - - - - 239

Aunt Lucile's Vanilla Ice
 Cream
 Homemade Ice Cream
 Ice Cream - - - - - 240

Homemade Ice Cream
 Caramel Corn
 Baked Caramel Corn - - - - - 241

Cracker Jack
 Caramel Corn
 Spoon Tacos - - - - - 242

Spaghetti Sauce
 Italian Spaghetti Sauce - - - - 243

Cheese Puffs
 Hot Sauce
 Dry Mix for Fish
 Dry Mix for Fried Chicken - - - 244

Dry Beef Stick
 English Mincemeat - - - - - 245

Freezer Cucumber Salad
 Corn for Freezer
 Colored Easter Eggs
 Mexican Hot Stuff - - - - - 246

Helpful Hints - - - - - 247

We Can Create a Cookbook For You Too!



It's Fun — It's Easy — It's Profitable

All you have to do is furnish recipes and we provide FREE recipe forms to help you. Your book is completely yours because your organization's name and town are printed on the front cover. The name of every person who submits a recipe is printed right with their recipes.

Your Books Are Self Financing

You figure the exact cost of your books from our Price Chart. Costs are figured on the number of recipes you want printed and the number of books you want to order.

“FREE Features” Included In Your Cookbook Are:

Free Credit for 60 Days with no interest or handling charges.

Beautiful, expensive, four color process, **Washable Standard Covers**

Free Shipping—We Pay the Freight.

Free Coupon Page to help you sell more of your cookbooks.

7 Pages of Helpful Cooking Information on the backs of your dividers.

Free page of your Officers and Members, One Photograph of your choice.

Free **Personalized Expression of Appreciation**, and Free **Table of Contents**.

The Compiling and Printing of your **Recipe Index**.

Assembling and Binding of books with full length plastic ring binders which allow the book to lie flat while in use.



COOKBOOK PUBLISHERS, INC.

13550 West 108th St., P.O. Box 12918, Lenexa, Kansas 66212

Gentlemen: Please send complete free information on compiling a personalized cookbook for my organization. The name of my organization is:

(If church organization include name and denomination of church)

Please send information to:

NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

I understand that sending for this information does not obligate me in any way.

cpi

Fill in Coupons Below — Cut Out and Mail

You may order as many copies of our Cookbook as you wish for the regular price, plus 75 cents postage and packing per book ordered. Mail to:

*Auburn United Methodist Women
1203 E. 7th Street
Auburn, In. 46706*

Please mail _____ copies of your Cookbook @ \$6.00 each, plus 75 cents postage and packing per book order.

Mail books to:

Name _____

Address _____

City, State, Zip _____

You may order as many copies of our Cookbook as you wish for the regular price, plus 75 cents postage and packing per book ordered. Mail to:

*Auburn United Methodist Women
1203 E. 7th Street
Auburn, In. 46706*

Please mail _____ copies of your Cookbook @ \$6.00 each, plus 75 cents postage and packing per book order.

Mail books to:

Name _____

Address _____

City, State, Zip _____

This Cookbook is a perfect gift for Holidays, Weddings, Anniversaries and Birthdays.

To order extra copies as gifts for your friends, please use the above Order Forms.

* * * * *

Cookbook Publishers, Inc. has published millions of personalized cookbooks for every kind of organization from every state in the union. We are pleased to have the privilege of publishing this fine cookbook.

Would you like a personalized cookbook for your own favorite organization? Just fill in the coupon on the reverse side or write to:

COOKBOOK PUBLISHERS, INC.
13550 W. 108th St.
P.O. Box 12918
Lenexa, Kansas 66212

